



CUTTING INSTRUCTION FOR PORK

Customer's Name:			
Address:			
Phone:		Date:	_____, 2022
Size of Pork:	Half or Whole	Hanging Weight:	

Shoulder (Butt): _____	<i>CHOICE ONE OF THE FOLLOWING:</i> <i>Roast, Steak, Grind or Cured Hams</i>	Tenderloin: _____	<i>CHOICE ONE OF THE FOLLOWING:</i> <i>Pork Chops or Whole</i>
Shoulder Picnic: _____	<i>Roast, Steak, Grind or Cured Hams**</i>	Leg: _____	<i>Roast, Steak, Grind or Cured Hams</i>
Spare Ribs: _____	<i>BBQ Length, short or Grind</i>	Pork Chops: _____	<i>How many per pack (2-4)</i>
Ground Pork: _____	<i>Yes or No (if sausage no ground)</i>	Bacon: _____	<i>Belly Cured and Sliced or Uncured and Whole or Uncured and Sliced.</i>
Hocks: _____	<i>Yes or Grind</i>	Ham/Roast Size: _____	<i>Average is 3 lbs, but you can select any size you want (we like 3-4 lbs)</i>
Soup Bones: _____	<i>Yes or No</i>	Sausage: _____ lbs	<i>See below 20lbs min**</i>
Steak Size: _____	<i>We prefer our chops 1" thick</i>	Jowl Meat:	<i>Yes or No</i>
		Trotters:	<i>Yes or No</i>

Special Notes:

Leaf Lard: Yes or No	Cured Hams (Boneless) \$2.05/lb
Trimming: Yes or No	Cured Hams (Bone -in) \$1.50/lb
Charcuterie Dry Cured Bacon: (Dry Cured & Sliced) : (\$4.54/lb extra) approx. 3 week wait	Brine Bacon (Cured - \$1.50/lb extra, sliced \$0.75/lb extra) (\$2.25/lb total for cured and sliced)
	Note – Sausages are an option but 20lb minimum which means sacrificing a cut.

Notes: