



CUTTING INSTRUCTION FOR PORK @
MEAT CHOP, Penhold, AB

Customer's Name:			
Address:			
Phone:		Date:	_____, 2019
Size of Pork:	Half	Hanging Weight:	

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

Special Instructions/Sausage (only choice 1 for sausage):

Frying Sausage Yes or No (\$1.90/lb extra)	Maple Breakfast Sausage Yes or No (\$2.00/lb extra)
Breakfast Sausage Yes or No (\$2.0/lbs extra)	Smokies: Yes or No (\$2.80/lb extra)
** Cured Hams are \$1.50/lb extra charge	** Sausage are an extra \$1.90 - \$2.80/lb extra charge

Notes: