Pork Cut List Slaughter Date: **Cutsomter Name:** RETAIL | WHOLESALE | ABATTOIR Whole: **Customer Phone:** Side: Livestock Owner: Livestock Owner Phone: HANGING WEIGHT: FRESH SMOKED LEG (HAM) Roast lb/each Roast lb/each Chops _____/pk Chops OR Thickness: 1/2 3/4 1" Thickness: 1/2 3/4 1" LOIN Chops /pk Peameal: Whole OR Sliced Thickness: 1/2 3/4 1" SHOULDER (PICNIC) Roast____lb/each OR Roast____lb/each **BLADE** lb/each Cottage Rolls____lb/each Roast Chops /pk Porketta____lb/each OR Thickness: 1/2 3/4 1" BELLY Side Pork OR Bacon **HOCKS** OR OR Fresh Smoked Into Trim SIDE RIBS **GROUND PORK** Yes: No: Yes: yield: 5-10lbs per side **SPECIAL REQUESTS SAUSAGE** Yes: Type: Approx Amount: LIMIT: 1 flavour per carcass Subject to additional charges at Butcher's discretion **PROCESSING FEES** Wrapping: **Optional Services:** *Butcher Paper & Seran .99/lb Pricing: .30/lb **Butcher Paper Only** .94/lb Ind Weights: .20/lb *Vac Pack \$1.09/lb *Stores Only *Default: Butcher paper & Seran **Boxing Fee** \$3/box Add Ons: Kitting/Custom \$7/box

Note that due to carcass size limitation, we may not be able to do both raw and smoked product per cut. If both are selected and there is not enough volume, raw will be provided by default. **Any Fresh (not frozen) items must be picked up within 48hrs of completion, after which Creative Meats is not responsible for quality of items.**

Box Count:

Processing Box Count:

\$2.99/lb

Sausage:

\$1.90/lb

\$1.99/lb

Picked Up:

Smoking:

Pickling: