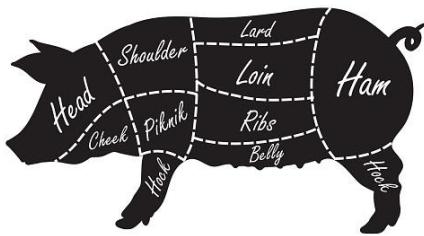




Pork Cut Sheet



2026	<input type="radio"/> Custom
• Whole	<input type="radio"/> Half
ID:	
Live Weight:	
Hanging Weight:	
Kill Date:	
Process Date:	
Pick up Date:	

Name: _____ Number: _____ Provided By: _____

Loin or Pork Chop:	<input type="radio"/> Boneless	<input type="radio"/> Bone-In	Whole	Sliced
Thickness of Chop:				
Chops per package:	<input type="radio"/> 2	<input type="radio"/> 3	<input type="radio"/> 4	
Shoulder Roast:	<input type="radio"/> Boneless	<input type="radio"/> Bone-In		
Roasts	<input type="radio"/> 3 pounds	<input type="radio"/> 5 pounds		
Steaks	<input type="radio"/> 1"	<input type="radio"/> 1 1/4 "	<input type="radio"/> 1 1/2 "	
Steaks per package:	<input type="radio"/> 2	<input type="radio"/> 3	<input type="radio"/> 4	
Ribs:	<input type="radio"/> Babyback	<input type="radio"/> St Louis	<input type="radio"/> Country Ribs	
Ham:	<input type="radio"/> Boneless	<input type="radio"/> Bone-In	<input type="radio"/> Whole	<input type="radio"/> Half
Ham Steaks:	<input type="radio"/> 3/4"	<input type="radio"/> 1"		
Ham Cutlets:	<input type="radio"/> Yes	<input type="radio"/> No		
Bacon:	<input type="radio"/> Whole	<input type="radio"/> Sliced	Cured: Yes or No	
Jowl:	<input type="radio"/> Whole	<input type="radio"/> Sliced	Cured: Yes or No	
Breakfast Sausage:	<input type="radio"/> Hot	<input type="radio"/> Mild	<input type="radio"/> Maple	<input type="radio"/> Ground

Extras:

- Hocks
- Heart
- Liver
- Neck Bones
- Lard chunks
- Kidneys

Would you like your meat boxed?: **Yes** or **No**

(Boxes are \$3 each)

Curing Fee:

\$2.00 lb for whole belly

\$2.75 lb for sliced belly

Kill Fee: \$45

Processing Fee: _____ Total: _____

*Any animal left over 15 days belongs to the slaughterhouse and will be sold for processing fee.