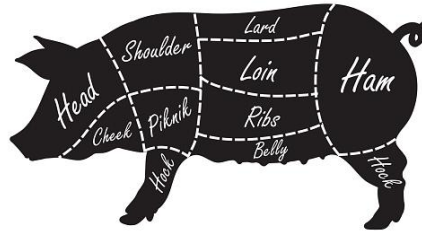




Pork Cut Sheet



2026	• Custom
• Whole	• Half
ID:	
Live Weight:	
Hanging Weight:	
Kill Date:	
Process Date:	
Pick up Date:	

Name: _____ Number: _____ Provided By: _____

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