

# Pork Cut Sheet

Name: \_\_\_\_\_ Farm: \_\_\_\_\_

E-mail: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_

Whole Hog    1/2 Hog

Roast Sizes ( 1-2lbs, 2-3lbs, 3-4lbs, 4-5lbs )    Steak Sizes ( 1/2", 3/4", 1", 1.25", 1.5")

# of Steaks per pack: \_\_\_\_\_

**Shoulder**    \_\_\_ Roast (Size \_\_\_ )    \_\_\_ Steaks (Size \_\_\_ )

\_\_\_ Grind

\* All Shoulder cuts will be bone in

**Loin**    \_\_\_ Roast (Size \_\_\_ )    \_\_\_ Pork Chops (Size \_\_\_ )

\_\_\_ Grind

Bone: \_\_\_ IN or \_\_\_ Out\*

\* Bone Out Roasts or Chops will include Baby Back Ribs

**Belly/Side**

\_\_\_ Whole

\_\_\_ Sliced    (add \$5.00 per 1/2)    # per Pack ( 1lb, 2lb, 3lb, 4lb )

\_\_\_ Grind

\_\_\_ Bacon    (add \$2.50/lb)    # per Pack ( 1lb, 2lb, 3lb, 4lb )

**Ham**

\_\_\_ Roast ( Size \_\_\_ )    \_\_\_ Steaks ( Size \_\_\_ )    \_\_\_ Grind

\_\_\_ Cure (add \$2.50/lb) ( Size \_\_\_ )    Bone: \_\_\_ IN or \_\_\_ Out

**Ribs**

\_\_\_ Whole

\_\_\_ St. Louis Style (cartilage removed)

\_\_\_ Grind

**Sausage**

\_\_\_ 1 lb Bulk    \_\_\_ 1 oz Links (add\$1.00/lb)    \_\_\_ 1 oz Patties (add \$1.00/lb)

(Min 10 lb per flavor)

\_\_\_ No Seasoning

\_\_\_ Breakfast    (add \$0.40/lb)

\_\_\_ Hot    (add \$0.40/lb)

\_\_\_ Brown Sugar Maple    (add \$0.40/lb)

\_\_\_ Bratwurst    (add \$0.40/lb)

\_\_\_ Italian Sweet    (add \$0.40/lb)

**Organs**

Check the following Organs/Parts that you would like to keep:

\_\_\_ Heart    \_\_\_ Liver    \_\_\_ Feet    \_\_\_ Jowl