

# PORK CUTTING INSTRUCTIONS

PURCHASED FROM \_\_\_\_\_ DATE \_\_\_\_\_

NAME OF BUYER \_\_\_\_\_ TELEPHONE \_\_\_\_\_

USDA RESALE YES \_\_\_\_\_ NO \_\_\_\_\_

WHOLE PIG \_\_\_\_\_ HALF PIG \_\_\_\_\_ WEIGHT \_\_\_\_\_

CUT \_\_\_\_\_ PAPER WRAP \_\_\_\_\_ VACUUM SEAL \_\_\_\_\_ FREEZE \_\_\_\_\_

PICK UP DATE \_\_\_\_\_

PORK LOIN: CHOPS \_\_\_\_\_ THICKNESS \_\_\_\_\_ NO. PER PACKAGE \_\_\_\_\_  
and/or  
ROAST \_\_\_\_\_ HOW MANY POUNDS \_\_\_\_\_

PORK SHOULDER: STEAKS \_\_\_\_\_ THICKNESS \_\_\_\_\_ NO. PER PACKAGE \_\_\_\_\_  
and/or  
ROAST \_\_\_\_\_ HOW MANY POUNDS \_\_\_\_\_

SPARERIBS \_\_\_\_\_

SAUSAGE:

\_\_\_\_\_ PLAIN (NO SEASONINGS) \_\_\_\_\_ COARSE GRIND \_\_\_\_\_ FINE GRIND

\_\_\_\_\_ BREAKFAST SAUSAGE (BULK ONLY) \_\_\_\_\_ LBS. PER PACKAGE

\_\_\_\_\_ ITALIAN SAUSAGE \_\_\_\_\_ BULK \_\_\_\_\_ LINKS \_\_\_\_\_ LBS. PER PACKAGE

HAM:

\_\_\_\_\_ SMOKED \_\_\_\_\_ WHOLE \_\_\_\_\_ HALF \_\_\_\_\_ CENTER SLICES \_\_\_\_\_ ALL SLICED  
\_\_\_\_\_ NO. PER PKG

\_\_\_\_\_ FRESH \_\_\_\_\_ WHOLE \_\_\_\_\_ HALF \_\_\_\_\_ CENTER SLICES \_\_\_\_\_ ALL SLICED

BACON:

\_\_\_\_\_ SMOKED \_\_\_\_\_ CHUNK \_\_\_\_\_ SLICED (Off) (On) RIND \_\_\_\_\_ LBS. PER PACKAGE

OR

(Medium,Thick,Thin)

\_\_\_\_\_ FRESH SIDE PORK \_\_\_\_\_ CHUNK \_\_\_\_\_ SLICED (Off) (On) RIND \_\_\_\_\_ LBS./PKG.

(Medium,Thick,Thin)

HOCKS:

\_\_\_\_\_ SMOKED FEET \_\_\_\_\_ SAVE HEAD \_\_\_\_\_ SAVE

\_\_\_\_\_ FRESH SKIN \_\_\_\_\_ SAVE TONGUE \_\_\_\_\_ SAVE

\_\_\_\_\_ SAUSAGE FAT OR LARD \_\_\_\_\_ SAVE CHUNK \_\_\_\_\_ GRIND \_\_\_\_\_

LIVER: \_\_\_\_\_ SAVE HEART \_\_\_\_\_ SAVE

SMOKING: AVAILABLE

PROCESSING: PAPER WRAP OR VACUUM SEAL \_\_\_\_\_