

Pork Cutting Instructions

Name: _____ Date: _____

Address: _____ City: _____

Zip Code: _____ Phone Number: _____

Whole/Half (circle one) **If any option is not chosen – we will bone out for trim

Pork Chops (bone-in): _____ Thick _____ per pkg

Pork Steak: _____ Thick _____ per pkg **OR** Pork Butts: _____ LBS. each

Roast: _____ LBS. each

Spare Ribs: Yes or No

Neck Bones: Yes or No

Lard: Yes or No

Liver: Yes or No

Hocks: Yes or No

Hocks Smoked (2.09/# - billed upon green weight): Yes or No

Ham: Yes or No

Ham Smoked (\$1.79/# - billed upon green weight): Yes or No

Ham Cut to Size (circle one): Whole - Half - Quarters

(If no selection is made, Hams will not be smoked and will be left whole)

Bacon (\$2.09/#) **OR** Side Pork (\$0.65/#)

(Billed upon green weight - please circle **one** for a ½ hog – whole hogs can get both if you desire)

***Trim:** Circle ONE option/flavor for ½ hogs – Circle TWO options/flavors for whole hogs

(All trim will be billed upon final product weight)

***Ground Pork** (1# tubes, no additional charge)

***Brats:** (original \$2.55/# -- any flavors \$3.55/#)

Original – Jalapeno – Cheddar - Mushroom & Swiss - Pepper Jack – Italian
Fresh Polish – Beer

***Bulk Sausage** (1# tubes, 1.89/#): Brat – Italian – Breakfast Sausage

***Breakfast Links:** (regular \$2.79/# -- any flavors \$3.79/#)

Regular – Maple – Blueberry Maple – Apple Maple

Animal Received From (First & Last name): _____

Notes: _____