PORK CUTTING INFORMATION

CUSTOMER NAME:

TELEPHONE#: _____ EMAIL:

PRODUCER: SLAUGHTER DATE:

WHOLE ☐ HALF ☐

HAMS and BACONS (1 Ham and 1 Pork Belly per Half)

*Ham Description: Please select **one** of the three options for Ham #1 & if applicable Ham #2*

	HAM #1	HAM #2
SMOKED BONE IN HAM	☐WHOLE ☐HALF ☐CENTER SLICES	☐WHOLE ☐HALF ☐CENTER SLICES
OR		
SMOKED BONELESS HAM	☐WHOLE ☐HALF ☐SLICED 1#/PKG	☐WHOLE ☐HALF ☐SLICED 1# PKG
OR		
FRESH HAM ROAST	☐3# ☐4#	☐ TRIM

Pork Belly Description: Please select one of the two options for Bacon #1 & if applicable Bacon #2

	PORK BELLY #1	PORK BELLY #2	
SMOKED BACON	☐SLICED 1#/PKG	☐SLICED 1#/PKG	
OR			
FRESH SIDE PORK	☐SLICED 1#/PKG	☐SLICED 1#/PKG	☐ TRIM

CUTS

Description	*Quantity per Package*	*Size of Cut or Package*	
PORK CHOPS	☐2 ☐4	Reg. Cut (¾")	☐ TRIM
PORK STEAKS	☐2 ☐4	Reg. Cut (¾")	☐ TRIM
LOIN ROAST	1 per package	☐3# ☐4# (each)	☐ TRIM
SHOULDER ROAST	1 per package	☐3# ☐4# (each)	☐ TRIM
BUTT ROAST	1 per package	☐3# ☐4# (each)	☐ TRIM

HOCKS ☐FRESH OR SMOKED: ☐ CUT 1/2 ☐TRIM

SAVE: ☐ Spare Ribs ☐ Head ☐ Lard ☐ Neck Bones

☐ Heart ☐ Tongue ☐ Liver

Any cuts not taken are trimmed out and added to Trimmings (ground pork or sausage).

TRIMMINGS

FOR WHOLE SELECT 3 OR FOR HALF SELECT 2

GROUND PORK 1# TUBES ☐
ITALIAN SAUSAGE 1# TUBES ☐
PORK SAUSAGE(BREAKFAST SAUSAGE) 1# TUBES ☐
PORK SAUSAGE LINKS(BREAKFAST SAUSAGE LINKS 10/PKG) ☐
ORIGINAL BRATWURST(6/PKG) ☐