

# Pork Cut Instructions



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

Boxes \_\_\_\_\_

Drop-Off Name: \_\_\_\_\_

Total \$ \_\_\_\_\_

Phone: \_\_\_\_\_

Whole     Half

VacPack     Double Wrapped

**\_\_\_ Regular Cut Option:**

\*Pork Chops @ 4/pkg    \*Shoulder Roast @ 2#    \*Pork Steaks @ 2/pkg    \*Bacon Smoked @ 1#/pkg  
 \*Sausage w/ Regular Seasoning @ 1#/pkg    \*Ham Smoked @ 2 Slices/pkg AND 2# Roasts    \*Spare Ribs

**Pork Chops**

**Pork Shoulder**

\_\_\_ No. per pkg

Steaks \_\_\_ No. per pkg

\_\_\_ Boneless / Bone-In

Roasts \_\_\_ LBS

\_\_\_ Thickness

\_\_\_ Reg Cut = 2 Roasts, Balance in Steaks

**Hams**

Bacon OR  Fresh Side

Fresh OR Smoked

\_\_\_ LBS per pkg

\_\_\_ Reg. Cut = End Roasts, Center Sliced

\_\_\_ LBS per Roast

\_\_\_ Slices per pkg

\_\_\_ HOCKS

\_\_\_ All Roasts    \_\_\_ LBS

Fresh OR Smoked

\_\_\_ All Sliced    \_\_\_ Slices per pkg

**Sausage**

**Seasoning**

Bulk \_\_\_ LBS per pkg

\_\_\_ Regular Breakfast

\_\_\_ Regular Hot

Patties \_\_\_ 4/6/8 per pkg

\_\_\_ Salt & Pepper

\_\_\_ Sweet Italian

Brats \_\_\_ 4/6/8 per pkg

\_\_\_ Country Blend w/ Sage

\_\_\_ NO Seasoning

**Miscellaneous**

\_\_\_ Spare Ribs    \_\_\_ Baby Back Ribs    \_\_\_ Heart    \_\_\_ Tongue    \_\_\_ Liver    \_\_\_ Neckbone