

PORK CUT SHEET

COMPLETED BY BUTCHER SHOP

Lot #: _____ Pick-Up Date: _____

POST-PROCESSING: Hanging Weight (lbs): ____ Smoked (lbs): ____ Sausage (lbs): ____ Raw (lbs): ____

COMPLETED BY FARMER *(reviewed by butcher)*

Producer's Full Name: _____

Producer's Phone: _____

Order Number: _____

Size of Order: Whole Pig 1/2 Pig

Packaging & Processing: Cut Vacuum Seal Freeze

USDA RESALE: Yes No

Print farm name on labels? No Yes Name: _____

Print weight on each package label? No Yes

COMPLETED BY CUSTOMER *(person receiving the meat)*

Customer Name: _____

Customer Phone: _____

General Chops & Steaks Thickness: ____ *(recommend 1")*

General Roasts Weight: ____ *(recommend 3-4lbs)*

SAUSAGE: Packaging: ____ lbs/pkg Grind: Coarse Fine ***Write bulk, links, or rope and percentage below.***

Flavors: Plain (____%) Breakfast (bulk ____%)

Choose up to 2 Italian Hot (____%) Italian Mild (____%)

LOIN: Bone-in chops Boneless chops ____ no./pkg TENDERLOIN: *(only receive with boneless chops)*

SPARE RIBS: Yes No BABY BACK RIBS: Yes No *(don't receive if you choose bone-in chops)*

BACON: Smoked | RIND On Off | Chunk Sliced [Thin] [Med] [Thick] ____ lbs/pkg

JOWLS: Smoked | ____% Sausage | Sliced Whole

BUTT: Smoked | ____% Sausage | Roast Steaks Split 50/50 ____ no./pkg

PICNIC: Smoked | ____% Sausage | Roast Steaks Split 50/50 ____ no./pkg

HAM: Smoked | ____% Sausage | Whole Cut in 1/2 Center Slices ____ no./pkg

HOCKS: Smoked | ____% Sausage | Whole

LARD: Yes No | Chunk Grind ____ lbs/pkg ***Package leaf lard separately if leftover***

ORGANS: Heart Tongue Kidneys Liver | Whole Sliced

ETC: Head Skin Trotters Soup bones