Pork Cutting Instructions

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OFFICE USE

Kill Date: _____

Butcher Date: _____

Farm Kill: ☐ Y ☐ N

QA ☐ **READY** ☐

Kill $0.45/lb (min $60) • Vac Pack $0.15/lb extra

CUSTOMER

Name: _____ **Phone Number:** _____

# of Pigs: _____ **Weights:** _____ *($0.45/lb for kill, min $60)*

From: _____

CUTTING INSTRUCTIONS

Soup Bones (raw)	☐ Yes ☐ No # _____	
Front Shoulder	**Roasts Only:** _____ pkgs. _____ lbs.	
Pork Chops OR	☐ Chops ☐ Boneless ☐ Bone-in _____ in. thick _____ /pkg.	
***Smoked Pork Loin**	☐ Smoked Loin ☐ Boneless ☐ Bone-in _____ in. thick _____ /pkg.	*($15/loin)*
Tenderloin	☐ Yes ☐ No	
***Bacon**	☐ Yes ☐ No Sides # _____	*($15/belly)*
Ribs	☐ Back Ribs ☐ Side Ribs	
***Ham**	☐ Quartered ☐ Sliced Smoked _____ # _____	*($20/each)*
Ground Pork	☐ Yes ☐ No _____ lbs. _____ pkgs.	
***Patties**	☐ Yes ☐ No # _____ tubes	*($10/tube)*
Farmer Sausage	☐ Yes ☐ No ☐ EZ Peel *or* ☐ Hog Casing	
Lard	Unrendered _____ Lard/Crackles Rendered _____	*($2.50/lb)*
Vacuum Pack	☐ Vacuum Pack Order	*($0.15/lb extra)*

SPECIALTY PRODUCTS

Breakfast Sausage	Maple or Regular, in edible casing	**$3.50/lb**	*min 15 lb batches*
Speciality Farmer Sausage	Garlic, Cayenne, Jalapeño	**$2.50/lb**	*min 15 lb batches*
Farmer Sausage Wieners		**$3.50/lb**	*min 15 lb batches*
Pepperettes	Pepperoni, Sweet & Spicy, Honey Garlic	**$4.50/lb**	*min 12 lb batches*
Smokies	Polish, Jalapeño or Bavarian • add cheese $0.50/lb	**$5.50/lb**	*min 12 lb*

ADDITIONAL NOTES