



# Pork Order Form | Cutting Instructions

Whole \_\_\_\_\_

Slaughter Fee: \_\_\_\_\_

Name on Packages: \_\_\_\_\_

Email: \_\_\_\_\_

Phone: \_\_\_\_\_ Pallet Number: \_\_\_\_\_ Tag Number: \_\_\_\_\_

Slaughter Date: \_\_\_\_\_

Species: Hog \_\_\_\_\_

Processed Date: \_\_\_\_\_

Owner/Supplier of Animal: \_\_\_\_\_

Hanging Weight: \_\_\_\_\_

Animal/Order Number: \_\_\_\_\_

Sausage Pack Size: 1 lb. \_\_\_\_\_ Use default cutting instructions: \_\_\_\_\_

Ground Sausage Type: Plain \_\_\_\_\_ Seasoned \_\_\_\_\_

Roast Size: 2 lbs. \_\_\_\_\_ 3 lbs. \_\_\_\_\_ 4lbs. \_\_\_\_\_ Grind to Sausage \_\_\_\_\_

Boston Butt: Pork Steaks \_\_\_\_\_ Roasts \_\_\_\_\_ Grind to Sausage \_\_\_\_\_

Chops: Bone-in \_\_\_\_\_ Boneless \_\_\_\_\_ Grind to Sausage \_\_\_\_\_

Chop Thickness: 1/2 inch \_\_\_\_\_ 3/4 inch \_\_\_\_\_ 1 inch \_\_\_\_\_ 1 1/2 inch \_\_\_\_\_ Roast \_\_\_\_\_

Chop Preference: Smoked \_\_\_\_\_ Fresh \_\_\_\_\_

Chops per Pack: 2 per pack \_\_\_\_\_ 3 per pack \_\_\_\_\_ 4 per pack \_\_\_\_\_ (For smoking only) Lbs. Chops \_\_\_\_\_

Ham: Whole \_\_\_\_\_ Half \_\_\_\_\_ Steaks \_\_\_\_\_ Roasts \_\_\_\_\_ Grind to Sausage \_\_\_\_\_

Boneless Deli Ham \_\_\_\_\_

Ham Preference: Smoked \_\_\_\_\_ Fresh \_\_\_\_\_ (For smoking and Deli Ham only) Lbs. Ham \_\_\_\_\_

Bacon: Side-pork \_\_\_\_\_ Bacon \_\_\_\_\_ Grind to Sausage \_\_\_\_\_

Bacon Thickness: Thick \_\_\_\_\_ Regular \_\_\_\_\_ Lbs. Bacon \_\_\_\_\_

Shanks & Hocks: Smoked \_\_\_\_\_ Fresh \_\_\_\_\_ Grind to Sausage \_\_\_\_\_ (For smoking only) Lbs. Hocks \_\_\_\_\_

Country Style Ribs: Take as is \_\_\_\_\_ Decline \_\_\_\_\_ (Note: Country Style Ribs take away from Roast)

Spare Ribs: Take as is \_\_\_\_\_ Decline \_\_\_\_\_

Fat: Ground \_\_\_\_\_ Rendered \_\_\_\_\_ Lump \_\_\_\_\_ None \_\_\_\_\_

Organs: Heart \_\_\_\_\_ Tongue \_\_\_\_\_ Liver \_\_\_\_\_ Decline \_\_\_\_\_

Premium Upgrades: