

Options for Cutting of Pork

Loin Section

Pork Chops (Minimum of 3 per pkg)

Normal Thickness ½" or specify _____, and how many per pack _____

Hams (Can have all roast, or all steak, or some of both)

Fresh (Not Cured & Smoked) OR Smoked (Cured and Smoked) (Please Circle Choice)

Roast (How many pounds each _____#)

And/Or

Steak (Normal thickness ½") or specify _____, and how many per pack _____

Shoulder Section (Can have all Roast or all steak, or some of both)

Roast (How many pounds each _____#)

And/Or

Steak (Normal thickness ½" or specify _____, and how many per pack _____

Belly (Please circle Smoked or Fresh, and if Smoked for Bacon, circle thickness)

Smoked for Bacon-Sliced thin, medium, or thick

OR

Fresh for Side Pork

(Packaged in 1# pkgs for Bacon or Side Pork)

Shanks (Please Circle Choice)

Fresh, Smoked, or Trim

Spare Ribs- Yes or No (Please Circle)

Sausage (Please circle choice(s), All come in 1# pkgs)

Plain Ground Pork (1/2 hog choose up to 2 items, whole hog choose up to 4 items)

Seasoned Breakfast Sausage

Italian Sausage

Skinless Links

Bratwurst

Liver – Yes or No (Please Circle)

Or

Braunschweiger- Yes or No (Please Circle)

Lard- Yes or No (Please Circle)

NAME: _____

ADDRESS: _____

PHONE: _____

EMAIL: _____

GETTING HOG FROM _____

1/2 OR WHOLE HOG (Please Circle)