

# Red Deer Lake Meat Processing Ltd.

## CUTTING SHEET

SIDE A CCS#.....

**PORK**

.....CCS# SIDE B

SLAUGHTER DATE

CUSTOMER NAME

PHONE NUMBER

CARCASS WEIGHT

         Lbs

Black Hog (y/n?)

**SIDE WEIGHTS**

**LEG** (Fresh or Smoked)

**LOIN** (Chops or Roast)

**BELLY** (Smoked or Fresh)

**BACON SLICED ? (y/n)**

**SPARERIBS** (Whole/Split/S&S/Smoked)

**BUTT** (Bone in/ Boneless Roast or Chops)

**PICNIC** (Roast/Ground/Smoked)

**HOCK** (Whole/Split/Ground/Smoked)

**GROUND PORK** (lbs /pack)

**SAUSAGE** (Yes/No)

**SAUSAGE TYPE** (Dinner/Breakfast)

**Neck Bones & Riblets** (Yes/No?)

**Skin & Fat** (Yes/No?)

**HEAD ?** (Yes/No?)

**FEET ?** (Yes/No?)

**LIVER & OFFAL** (Yes/No?)

**OTHER REQUESTS**

**OFFICE USE ONLY**

Lbs

**HAM WEIGHT**

Lbs

Lbs

**SLAB WEIGHT**

Lbs

Lbs

**OTHER CURING LBS**

Lbs

Lbs

**SAUSAGE WEIGHT**

Lbs

**PRODUCER NAME**

**PHONE NUMBER**