



Pig Owner: \_\_\_\_\_

Pig Distribution: 1 ½

Phone Number: \_\_\_\_\_



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

Pig Identifiers (tag #s, marking, etc): \_\_\_\_\_

Customer Names (if applicable): **1 or ½:** \_\_\_\_\_

To be filled out by the plant:

Hanging Weight: \_\_\_\_\_ Label #: \_\_\_\_\_

## Pork Cut Sheet

Initial Cuts	Preference (circle one)				Special Instructions?	
Belly	No	Whole	Sliced	Chunked		
Ribs	No	Standard Ribs	Rack			
Hocks	No		Yes			
<b>Shoulders</b>	<b>Preference (circle one)</b>				<b>Special Instructions?</b>	
	Boston Butts		No	Yes		
	Shoulder Roast		No	Yes	Portioned	Whole
	Shoulder Steaks		No	Yes	½" Thick OR Other: _____	1per pk OR Other: _____
<b>Loins</b> - Each HALF can have only ONE of these options – bone-in or boneless!						
<b>Pork Chops –Bone-In</b> (Standard packing is 4per pk)	No		Yes		½" Thick OR Other: _____	2 per pk OR Other: _____
<b>Boneless Tenderloin</b> (Standard packing is 4per pk)	No	Yes	Sliced or Whole?	Inner Tenderloin Whole? (Fish)	½" Thick OR Other: _____	4 per pk OR Other: _____
<b>Hams</b>	<b>Preference (circle one)</b>				<b>Special Instructions?</b>	
	Ham Roast		No	Yes	Portioned	Whole
	Ham Steaks		No	Yes	½" Thick OR Other: _____	1per pk OR Other: _____
<b>GROUND OPTIONS</b> – At most TWO options per hog in flavor and/or packaging choice (ONE choice if half hog)						
<b>Breakfast Sausage</b> (approximately 1lb packs)	Mild		Medium		Hot	
	Italian: Sweet or Hot		Chorizo		Plain	
<b>Sausage Patties</b> (25lb minimum – 8 per pk - \$1.50/lb)	Mild		Medium		Hot	
	Italian: Sweet or Hot		Chorizo		Plain	
<b>Breakfast Links</b> (25lb increments – 6 per pk - May choose <b>ONE</b> flavor – \$2.00 per pound)	No	Yes	# of Pounds? _____		Mild	Medium
					Italian	Chorizo
<b>Bratwurst Links</b> (25lb increments – 4per pk - \$1.50 per pound)	No		Yes		# of Pounds: _____	
<b>Bones</b>	No		All (around 2-8 bags depending on size of hog)		Some – How many bags? _____	
<b>Offal</b> -Circle all that you would like	Jowls	Liver	Heart		Kidney	Testicles (if present)
<b>Other Special Cuts/Instructions not covered above:</b>						

\*If not stated, chops/steaks will be cut to 1/2" and roasts will be portioned.

\*\*If an item is not marked, it will be understood you do not want that cut and it will be put into ground.

\*\*\*If your instructions are unclear, we will make the best decision for the integrity of your carcass and the cuts possible.