

Custom Cutting

General Information

Your Name (required) _____

Address (required) _____ City, State, Zip (required) _____

Your Email (required) _____ Your Phone (required) _____

Animal Producer/Farmer (required) _____

Pork Cutting

Pick One

- Whole Hog
- 1/2 Hog

Hocks (The lower part of the legs.

Many people use these for making soup) (Choose One)

- I do not want any hocks, we will bone them out for sausage (most common)
- Fresh and sliced approximately 2"
- Smoked and sliced approximately 2"

Hams (This is the hind leg. We

recommended cutting roasts from the end of the ham as the ends are bony and do not make good steaks) (Choose One)

- Smoked Ham - We will cut a roast from each end and slice the center for ham steaks (most common)
- Fresh Ham - We will cut a roast from each end and slice the center for ham steaks
- Fresh Ham – cut all into roasts
- I do not want any ham – grind for sausage

Loin (Most consumers prefer all the bone-in pork chops that they can get)

- Fresh – Cut all into chops (most common)
- Fresh – Cut into pork loin roasts and chops
- Smoked – Cut into chops
- I do not want any pork loin - grind for sausage

Belly (This is where bacon is made) (Choose One)

- Smoked for bacon and sliced (most common)
- Fresh and sliced for side pork
- Half fresh for side pork and half-smoked for bacon

Shoulder (These roasts would commonly be used for pulled pork) (Choose One)

- BUTT (pork steaks) & PICNIC (pork roasts) (most common)
- ALL Pork Roasts
- ALL Pork Steaks
- I do not want any pork shoulder – Grind for extra sausage

- We give everyone the spare ribs -

Please specify how thick you would like your chops and/or steaks (Choose One)

- 1/2" (most common)
- 3/4"
- 1"
- 1 1/4"
- 1 1/2"

Please specify how many pounds you would like your roasts (Choose One)

- 2-3 lbs
- 3-4 lbs (most common)
- 4-5 lbs
- 5-6 lbs

Pork Cutting (continued)

Sausage

Choose a maximum of four choices

- Ground Pork
- Breakfast (bulk 1 lb tubes)
- Breakfast Links
- Sweet Italian (bulk 1 lb tubes)
- Sweet Italian Cased (¼ lb links for grilling)
- Hot Italian (bulk 1 lb tubes)
- Hot Italian Cased (¼ lb links for grilling)

Comments - please be as specific as possible

By signing this form, I agree and certify that I have double-checked my cutting instructions and that once I have submitted I will not only be responsible for picking up my order in a timely manner but that I will accept the product as specified above.

X _____