Beefway

PORK CUTTING INSTRUCTIONS

Farmer name: _____Phone #**:** _____Farmer/customer paying for cutting & wrapping
Customer name: _____ Phone #: _____
Carcass weight: _____ Slaughter date: _____
Weight of roasts: _____ Thickness of chops/steak:_____ # of chops/steak per package:_____

<u>Loin</u>   Fresh or smoked or pickled (Peameal bacon)   -   Bone in or boneless
Roast _____ or Chops _____
If boneless 1 tenderloin per half and 1 rack of back ribs per half

<u>LEG</u>   Bone in or boneless   -   Fresh or smoked
Roast_____ or   Steak ___

<u>Shoulder</u>   Bone in or boneless   -   Fresh or smoked or pickled - or put into ground/sausage
Picnic Roast ___   OR   Shoulder chops _____
Butt Chops _____ or Butt Roast___

<u>Belly</u>   Fresh side pork or smoked Bacon   or ground/sausage
Cut how thick: thin, med or thick
 _____ Lb per package

<u>Spare Ribs</u>   pkg if not wanted will be boned out & put into ground

<u>Hocks</u> Fresh or smoked Or boned out and put into ground

<u>GROUND</u>
Packages or sausage (coil, links or patties)   Lb/ package

*1 flavor of sausage per half:
plain, garlic, mild Italian, hot Italian, Oktoberfest, honey garlic, apple, maple.
Farmer's style of breakfast
Gluten free available

Would you like: LIVER, HEART,   TONGUE, FEET, TAIL, Fat for lard: YES/NO