

Pork Cut List



Customer name: _____ Slaughter date: _____
 Customer phone: _____ Whole:
 Livestock owner: _____ Side:
 Livestock owner phone: _____ HANGING WEIGHT: _____

FRESH	SMOKED
LEG (HAM)	
Roast _____ lb/each Chops _____ /pk Thickness: 1/2 3/4 1"	<input type="checkbox"/> OR <input type="checkbox"/>
	Roast _____ lb/each Chops _____ /pk Thickness: 1/2 3/4 1"
LOIN	
Chops _____ /pk Thickness: 1/2 3/4 1"	<input type="checkbox"/> OR <input type="checkbox"/>
	Peameal: whole <input type="checkbox"/> sliced <input type="checkbox"/>
SHOULDER (PICNIC)	
Roast _____ lb/each	<input type="checkbox"/> OR <input type="checkbox"/>
	Roast _____ lb/each
BLADE	
Roast _____ lb/each Chops _____ /pk Thickness: 1/2 3/4 1"	<input type="checkbox"/> OR <input type="checkbox"/>
	Cottage Rolls _____ lb/each Porketta _____ lb/each
BELLY	
Side Pork <input type="checkbox"/>	<input type="checkbox"/> OR <input type="checkbox"/>
	Bacon <input type="checkbox"/>
HOCKS	
Fresh <input type="checkbox"/>	<input type="checkbox"/> OR <input type="checkbox"/>
	Smoked <input type="checkbox"/>
	<input type="checkbox"/> OR <input type="checkbox"/>
	Into Trim <input type="checkbox"/>

SIDE RIBS Yes: <input type="checkbox"/> No: <input type="checkbox"/>	GROUND PORK Yes: <input type="checkbox"/> No: <input type="checkbox"/> yield: 5-10lbs per side
SPECIAL REQUESTS Subject to additional charges at Butcher's discretion	SAUSAGE Yes: <input type="checkbox"/> Type: _____ Approx amount: _____ LIMIT: 1 flavour per carcass
PROCESSING FEES	
WRAPPING Select one: Butcher paper & seran: .89c/lb <input type="checkbox"/> <input type="checkbox"/> Default: Butcher paper & seran Smoking: +1.29/lb Sausage: +2.49/lb Pickling: +1.29/lb	OPTIONAL SERVICE Select all that apply: Pricing: +.20c/lb <input type="checkbox"/> Ind. Weights: +.10c/lb <input type="checkbox"/> Kitting: \$5/box <input type="checkbox"/> For producer use only

Picked up: _____

Box Count:
Processing Box Count:

Fill out all required info above. Note that due to carcass size limitation we may not be able to do both raw and smoked product per cut. If both are selected and there is not enough volume, raw will be provided by default. Incomplete forms are subject the butcher completing the order at their discretion or clerical fees to collect this information.