

# FIELD TO FORK BUTCHERING

## HOG CUTTING INSTRUCTIONS

NAME: \_\_\_\_\_

DATE: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

PHONE: \_\_\_\_\_ TATTOO #: \_\_\_\_\_

### SHOULDER:

Blade:

Roasts            Chops

Bone-In         Boneless

Picnic:

Roasts           YES            NO

### LOIN:

Rib:              Chops   OR    Roast

Centre:         Chops   OR    Roast

Sirloin:         Chops   OR    Roast

### BELLIES:

Fresh (Side Pork)

### LEG:

Roasts:         \_\_\_\_\_ lbs

Steaks:         \_\_\_\_\_ thickness

Hocks:           YES            NO

**Offal:** Heart, Tongue, Kidneys, Liver, Bones