

## PORK CUTTING INSTRUCTOINS

|                               |                                  |       |                      | KILLDATE: |   |                                   |  |
|-------------------------------|----------------------------------|-------|----------------------|-----------|---|-----------------------------------|--|
|                               |                                  |       |                      |           |   |                                   |  |
|                               |                                  |       |                      | CUTDATE:  |   |                                   |  |
|                               | Name:                            |       |                      |           |   |                                   |  |
| ГеI:                          |                                  |       | Wei                  | ght: _    |   |                                   |  |
|                               | WHOLE SIDE                       |       | FRONT HIND           |           | SPLITSIDE   |                                   |  |
| PORK CUT OPTIONS TRIM OPTIONS |                                  |       |                      |           |   |                                   |  |
| Loin                          | Chops<br>Roast                   | Bacon | Smoked<br>Fresh      |           | Burger (choose one)  1-1.5 lbs  1.5-2 lbs   |                                   | noked Sausage<br>20 lbs Min.             |
| Leg B∈                        | one In<br>Smoked                 |       | Whole<br>Sliced      |           | Fresh Sausage<br>(20 lbs Min)   | Flavor                            | Pepperoni                                |
| Leg B∈                        | oneless<br>Roast<br>Smoked       | Hawks | S<br>Fresh<br>Smoked | ]         | ☐ Breakfast Sausage ☐ Maple Breakfast ☐ Reg. /Mild /Hot Italian                                 |                                   | Garlic Coil<br>Farmer Sausage<br>Smokies |
| Butt                          | Roast<br>Steak                   | Jowls | Fresh<br>Smoked      | ]   [     | <ul><li>☐ Bratwurst</li><li>☐ Honey-Garlic</li><li>☐ Cumberland</li><li>☐ Wine-Garlic</li></ul> |                                   | ons:                                     |
| □<br>Picnio                   | Smoked<br>Roast                  |       |                      |           | □ Engl. Bangers<br>Other  | Cheese&Honey<br>Additional Charge |  |
|                               | Smoked                           |       |                      |           |   |                                   |  |
| •                             | fee. Thank-you<br>KEEP BONES: YE | -     | d-up within 48hrs    | of cor    | npletion will be subject  | to a \$2                          | 25 a day storage                         |
| Speci                         | al Instructions:                 |       |                      |           |   |                                   |  |