



PORK CUTTING INSTRUCTIONS

Kill Date:
Cut Date:

Name: _____

Phone Number: _____

Weight: _____

<input type="checkbox"/> Whole <input type="checkbox"/> Side	
PORK CUT OPTIONS	TRIM OPTIONS
<p>Loin</p> <input type="checkbox"/> Chops <input type="checkbox"/> Roast	<p>Bacon</p> <input type="checkbox"/> Smoked <input type="checkbox"/> Fresh <input type="checkbox"/> Whole <input type="checkbox"/> Sliced
<p>Leg/Ham (Bone In)</p> <input type="checkbox"/> Smoked	<p>Hocks</p> <input type="checkbox"/> Smoked <input type="checkbox"/> Fresh
<p>Leg Boneless</p> <input type="checkbox"/> Roast	<p>Jowls</p> <input type="checkbox"/> Smoked <input type="checkbox"/> Fresh
<p>Butt</p> <input type="checkbox"/> Roast <input type="checkbox"/> Steak <input type="checkbox"/> Smoked	<p>Burger (choose one)</p> <input type="checkbox"/> 1 - 1.5 lbs <input type="checkbox"/> 1.5 - 2 lbs
<p>Picnic</p> <input type="checkbox"/> Roast <input type="checkbox"/> Smoked	<p>Fresh Sausage (20 lbs min)</p> <input type="checkbox"/> Breakfast <input type="checkbox"/> Maple Breakfast <input type="checkbox"/> Reg/Mild Hot Italian <input type="checkbox"/> Bratwurst <input type="checkbox"/> Honey Garlic <input type="checkbox"/> Cumberland <input type="checkbox"/> Wine Garlic <input type="checkbox"/> English Bangers <input type="checkbox"/> Greek Bratwurst
<p>Smoked Sausage (20 lbs min)</p> <input type="checkbox"/> Pepperoni Flavour _____ <input type="checkbox"/> Garlic Coil <input type="checkbox"/> Farmer Sausage <input type="checkbox"/> Smokies	
<p>Additional charge for : Cheese, honey & maple</p>	
<p>Other If a sausage you like is not listed, let us know and we will try to accommodate you.</p>	

KEEP BONES: YES NO

Special Instructions: