



Customer Name \_\_\_\_\_

Phone Number \_\_\_\_\_

Estimated Pickup Date \_\_\_\_\_

## Harrison Harvesting Cut Sheet

**HAM**     Whole   or    Roast   or    Cured & Smoked (Sliced or Whole)   or    Ground

**PICNIC HAM**         Whole   or    Roast   or    Cured & Smoked (Sliced or Whole)   or    Ground

**BELLY**             Sliced   or    Whole   or    Cured & Smoked- Sliced or Whole   or    Ground  
Thickness \_\_\_\_\_                       1lb. \_\_\_\_\_                       2lb. \_\_\_\_\_

**JOWL**             Sliced   or    Whole   or    Cured & Smoked- Sliced or Whole   or    Ground  
Thickness \_\_\_\_\_                       1lb. \_\_\_\_\_                       2lb. \_\_\_\_\_

**HOCKS**             Keep   or    Ground    Cured & Smoked

**BOSTON BUTT**     Whole   or    Boneless \_\_\_\_\_ lbs.        or    Sliced   or    Ground

**COUNTRY STYLE RIBS**         Keep   or    Ground

**CHOPS**     Bone-in   or    Boneless                      Thickness \_\_\_\_\_

**PORK TENDERLOIN**     Keep   or    Ground

**BABY BACK RIBS**         Keep   or    Ground

**GROUND/ SAUSAGE**     No Spices   or    Mild (\$.60/lb)   or    Medium (\$.66/lb)   or    Hot (\$.72/lb)   or    Country Style (\$.60/lb)  
1lb. \_\_\_\_\_                      2lb. \_\_\_\_\_

### ORGANS & OFFAL

Heart     Liver                       Kidney  
 Fat         Neck Bones             Tongue

### GENERAL INFORMATION THAT APPLIES TO ALL CUT SHEETS

Spare ribs will always be saved, unless otherwise specified  
Baby Back Ribs cannot be kept if getting bone-in pork chops  
Roasts are packaged 1 per pack  
Chops are cut 3/4" thick, unless otherwise specified  
Standard packaging is 2 Chops per pack  
Curing and smoking is an additional \$2.98/ lb.  
Minimum requirement to make sausage is 25lbs.