



Pork Cut Sheet

First Name _____ Last Name _____ Phone# _____

Address _____ City _____ State _____ Zip Code _____

Name that hog was scheduled under: _____ Whole _____ Half _____

Pork Chops Bone in _____ Boneless _____ Thickness _____ Per. Pack _____

Pork Steaks Thickness _____ Per. Pack _____

Pork Butt Whole _____ 2 lb. Roasts _____ 3 lb. Roasts _____ 4 lb. Roasts _____

Tender loin Yes _____ No _____

Ribs Yes _____ No _____

Ham Smoked _____ Fresh _____ Whole _____ Cut in half _____ Sliced _____ Thickness _____ Per. Pack _____

Bacon Smoked _____ Fresh _____ Thin _____ Med _____ Thick _____ Lbs. Per. Pack _____

Jowl Bacon Smoked _____ Fresh _____ Thin _____ Med _____ Thick _____ Lbs. Per. Pack _____

Hocks Smoked _____ Fresh _____

Bulk Sausage 1 lb. _____ 2 lbs. _____ Tubed _____ Vac. Packed _____ Seasoning _____

Stuffed Sausage Smoked _____ Fresh _____ Lbs. Per. Pack _____ Seasoning _____

Linked Sausage Smoked _____ Fresh _____ Pcs. Per. Pack _____ Seasoning _____

Breakfast Links Lbs. Per. Pack _____ Seasoning _____

Sausage Patties Pcs. Per. Pack _____ Seasoning _____

Sausage Seasoning Options:

Salt-Pepper Southern Style
Mild Italian Kielbassa
Hot Italian Farmer's Favorite
Bratwurst Garlic Parmesan

Please Note: Sausage from a whole hog can only be divided 3 ways!

Sausage from a half hog can only be divided 2 ways!

Any specialty cuts you don't want will be ground into sausage.

Special Comments _____

