

PORK CUT SHEET

Customer cutting instructions

CUSTOMER AND ANIMAL

CUSTOMER NAME	DATE	TAG / ANIMAL ID
PHONE	EMAIL	

PRIMARY CUTS

Animal portion	☐ Discuss	☐ Whole	☐ Half		
Shoulder	☐ Discuss	☐ Roasts	☐ Steaks		
Loin	☐ Discuss	☐ Chops	☐ Roasts		
Country-style ribs	☐ Discuss	☐ Yes	☐ No		
Chops / steaks per package	☐ Discuss	☐ 1	☐ 2	☐ 3	☐ 4
Plain ground pork	☐ Discuss	☐ Yes	☐ No		
Ham preparation	☐ Discuss	☐ Fresh	☐ Smoked		
Ham cuts	☐ Discuss	☐ Steaks	☐ Halves		
Side / bacon	☐ Discuss	☐ Fresh side pork	☐ Smoked bacon		
Hocks	☐ Discuss	☐ Fresh	☐ Smoked		

ALL MEAT IS VACUUM SEALED. PAPER WRAPPING IS NOT OFFERED.

Current base price: \$60 slaughter plus \$0.85/lb processing. Smoking fee: \$1.50/lb.

This printable sheet is a planning copy. Confirm final instructions, pricing, and scheduling with the shop.

PORK SPECIALTIES

Fresh sausage quantities and special requests

FRESH SAUSAGE - ENTER POUNDS

Regular breakfast links	\$2.50/lb		lb
Regular breakfast bulk	\$1.50/lb		lb
Spicy breakfast links	\$2.50/lb		lb
Spicy breakfast bulk	\$1.50/lb		lb
Regular bratwurst	\$2.00/lb		lb
Beer bratwurst	\$2.00/lb		lb
Italian sausage links	\$2.00/lb		lb
Italian sausage bulk	\$1.50/lb		lb

Fresh sausage selections must total at least 10 lb. Confirm allocation and availability with the shop.

SPECIAL REQUESTS AND NOTES

Include steak thickness, roast size, package quantities, or questions for the shop.

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Italian sausage pricing confirmed: bulk \$1.50/lb; links \$2.00/lb.

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