

PORK CUTTING CARD

MUST be turned in with hog drop off. We offer vacuum seal packaging versus standard freezer paper for an upcharge of \$40/Whole, \$20/Half, \$.50 per lb/Sausage. Vacuum Seal ☐ Sausage Vacuum Seal ☐

Name: _____ Phone/Cell: _____ Email _____
Address: _____ City _____ State _____ Zip _____

What are you getting? Circle One

Whole Hog

½ of Hog

CHOPS: Smoked ☐ Fresh ☐ Per Pk _____ Thickness _____

Chop Instructions: _____

BACON: Smoked ☐ Fresh ☐ Sausage ☐

Bacon Instructions: _____

JOWL: Smoked ☐ Fresh ☐ Sausage ☐

Jowl Instructions: _____

HAM: Smoked ☐ Whole ☐ Sliced ☐ Ham into Sausage ☐
Roast ☐ Lbs: _____ End Roast ☐ Lbs: _____ Per Pk _____ Thickness _____

Ham Instructions: _____

Fresh ☐ Whole ☐ Sliced ☐
Roast ☐ Lbs: _____ Per Pk _____ Thickness _____

Fresh Ham Instructions: _____

SHOULDER: Sliced ☐ Shoulder into Sausage ☐
Roast ☐ Lbs: _____ Per Pk _____ Thickness _____

Fresh Shoulder Instructions: _____

HOCKS: Smoked ☐ Fresh ☐ Sausage ☐

SAUSAGE: Unseasoned ☐ Salt/Pepper/Sage ☐ Hot SPS(Salt/Pepper/Sage) ☐
1lb Bulk ☐ Patties(10 lb MIN) ☐ 4 Per Pk ☐ 5 Per Pk ☐ 6 Per Pk

Neckbones ☐ Spare Ribs ☐

Sausage Instructions: _____