

PORK CUTTING CARD

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FIRST NAME _____ LAST NAME _____

PHONE _____ EMAIL _____

ADDRESS _____ CITY _____ STATE _____ ZIP _____

TAG# _____ WT _____ Circle One: WHOLE or HALF KILL DATE _____

CHOPS SMOKED? FRESH? PER PK _____ THICKNESS: 1/2" 5/8" 3/4" 1"
CHOPS INSTRUCTIONS: _____

BACON SMOKED? FRESH? SAUSAGE? PER PK _____
BACON INSTRUCTIONS: _____

JOWL SMOKED? FRESH? SAUSAGE? PER PK _____
JOWL INSTRUCTIONS: _____

HAM SMOKED: WHOLE? ROAST? LBS _____ END ROAST? LBS _____
SLICED? PER PK _____ THICKNESS: 1/2" 5/8" 3/4" 1"
SMOKED HAM INSTRUCTIONS: _____

FRESH: WHOLE? ROAST? LBS _____
SLICED? PER PK _____ THICKNESS: 1/2" 5/8" 3/4" 1"
FRESH HAM INSTRUCTIONS: _____

SHOULDER SMOKED? ROAST? LBS _____
SLICED? PER PK _____ THICKNESS: 1/2" 5/8" 3/4" 1"
SMOKED SHOULDER INSTRUCTIONS: _____

FRESH? ROAST? LBS _____
SLICED? PER PK _____ THICKNESS: 1/2" 5/8" 3/4" 1"
FRESH SHOULDER INSTRUCTIONS: _____

HOCKS SMOKED? FRESH? SAUSAGE?

SAUSAGE SALT/PEPPER/SAGE _____ (Must have at least 20 lbs of sausage to split.)
UNSEASONED _____ SMOKED _____ EXTRA SAGE _____ 1 X HOT _____ 2 X HOT _____
SWEET _____ HOT _____ ITALIAN _____

BULK (1 LB PKS) _____ LINKS (1 LB PKS) _____ PATTIES (4 PER PK) _____
SAUSAGE INSTRUCTIONS: _____