



PORK CUTTING FORM

NAME _____

ADDRESS _____

PHONE _____

EMAIL _____

WHOLE _____ HALF _____ QUARTER _____ ID TAG _____

Chops	Y/N	Thickness	Per Pack
Bone in	_____	_____	_____
Boneless	_____	_____	_____

Hams	Y/N	How thick
Cured and smoked	_____	_____
Uncured roasts	_____	_____
Round steaks	_____	_____

Shoulder	Thickness
Boston Butts Y/N	_____
Steaks Y/N	_____
Trim Y/N	_____

Sirloin
Roast or steaks _____

Bacon	Y/N	How thick sliced
Cured and smoked	_____	_____
Uncured	_____	_____

Sausage Y/N Ground Pork Y/N
Pork sausage will be seasoned and put into 1.25 pound chub bags

Ribs	Y/N
Country style	_____
Spare	_____
Baby back	_____

- Can get baby backs only with boneless chops