

HOG CUT SHEET

Name:	
Address:	
Phone #:	

HOG:	Whole	1/2
Total Weight:	_____	Slaughter date: _____
Farmer:	_____	Cut date: _____
Split with:		

	☐ Neck bones	☐ Hocks _____ smoked	☐ Spare Ribs
Pork:	☐ Chops - thickness _____"	_____ Qty. in package	☐ Roasts - _____ lbs.
Bacon:	☐ Smoked	☐ Not Smoked	Sliced: _____
			Smoke Weight: (95¢ extra per lb. for smoking)
Ham:	☐ Smoked	☐ Not Smoked	☐ Ham Steaks - thickness _____"
			☐ Ham _____ lbs.
Shoulder:	☐ Smoked	☐ Not Smoked	☐ Pork Steak - thickness _____"
			☐ Roasts _____ lbs.

Sausage: _____ Breakfast _____ Fresh Polish _____ Mild Italian _____ Hot Italian

Plain: ☐ **Total lbs. of sausage** _____ **(50¢ extra per lb. for flavored sausage)**

(Whole pigs allowed 2 sausage flavorings. Split pigs allowed 1 sausage flavoring)

Links: ☐ _____ per package **(\$1.00 extra per lb.)** ☐ **Vacuum Pack**
(25¢ extra per lb.)

Bulk: ☐ _____ lbs. per package

Lard: ☐ ☐ Heart / Liver / Tongue / Feet

We don't box meat
PLEASE
Bring containers when picking up