

HOG CUT SHEET

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| Name: | |
| Address: | |
| Phone #: | |

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

| | | | | | |
|------------------------------------|---|---|---|----------------------|------------------------------------|
| | <input type="checkbox"/> Neck bones | <input type="checkbox"/> Hocks _____ smoked | <input type="checkbox"/> Spare Ribs | | |
| Pork: | <input type="checkbox"/> Chops - thickness _____" | _____ Qty. in package | <input type="checkbox"/> Roasts - _____ lbs. | | |
| Bacon: | <input type="checkbox"/> Smoked | <input type="checkbox"/> Not Smoked | <table border="1"> <tr> <td>Smoke Weight:</td> </tr> <tr> <td>(\$1.05 extra per lb. for smoking)</td> </tr> </table> | Smoke Weight: | (\$1.05 extra per lb. for smoking) |
| Smoke Weight: | | | | | |
| (\$1.05 extra per lb. for smoking) | | | | | |
| | | Sliced: _____ | | | |
| Ham: | <input type="checkbox"/> Smoked | <input type="checkbox"/> Not Smoked | <input type="checkbox"/> Ham Steaks - thickness _____" | | |
| | | | <input type="checkbox"/> Ham _____ lbs. | | |
| Shoulder: | <input type="checkbox"/> Smoked | <input type="checkbox"/> Not Smoked | <input type="checkbox"/> Pork Steak - thickness _____" | | |
| | | | <input type="checkbox"/> Roasts _____ lbs. | | |

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

Plain: ☐ **Total lbs. of sausage** _____ **(60¢ extra per lb. for flavored sausage)**

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

Links: ☐ _____ per package **(\$1.05 extra per lb.)**

X **Vacuum Pack**
(add 25¢ per lb.)

Bulk: ☐ _____ lbs. per package

Lard: ☐ Heart / Liver / Tongue / Feet

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| <p>We don't box meat</p> <p>PLEASE</p> <p>Bring containers when picking up</p> |
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