

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:
(\$1.05 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 _____ (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.) Vacuum Pack (add 25¢ per lb.)

Bulk: _____ lbs. per package

Lard: Heart / Liver / Tongue / Feet

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