

# Pig Cutting Instructions

\$1.20/lb Custom cut and wrap—Our Pig \$3.75/lb

\$3.50/lb Sausage/Bacon/Ham

\*\*\*Check where applicable\*\*\*

Name \_\_\_\_\_

Phone \_\_\_\_\_

- \_\_ Ground \_\_\_\_\_ lb per pack
- \_\_ Stew \_\_\_\_\_ lb per Pack \_\_\_\_\_ total amount
- Bones \_\_\_\_\_ Quantity per pack \_\_\_\_\_ pounds
- Fat \_\_\_\_\_ Quantity per pack \_\_\_\_\_ pounds Chunks \_\_\_\_\_ OR Ground \_\_\_\_\_

## Sausage

- Cajun spice \_\_ -Plain Jane Breakfast \_\_ -Maple Breakfast \_\_
- Mild Italian \_\_ -Spicy Italian \_\_

## Steak & Roasts

Steak/Chops size \_\_\_\_\_ inch Roast size \_\_\_\_\_ LBS Steaks/Chops Per Package \_\_\_\_\_

- Bone in Chops\* \_\_\_\_\_ **OR** Boneless Chops \_\_\_\_\_ or Roasts \_\_\_\_\_  
(\*Bone in pork loin means the back ribs will be attached)
  - T-bones \_\_ **OR** Tenderloin \_\_\_\_\_
  - Bone in blade roast \_\_ boneless roast \_\_ bone in blade Steak \_\_\_\_\_
  - Sirloin Steaks \_\_\_\_\_ **OR** roast \_\_\_\_\_
  - Sirloin Tip Roasts \_\_\_\_\_
  - Bone in rump Roast \_\_ **OR** Boneless \_\_ **OR** Cutlets \_\_ **OR** Ham and size \_\_\_\_\_ \$3.50/lb
  - Back Ribs \_\_ (cant have if you select bone-in chops)
  - Side Ribs \_\_ or spare ribs \_\_ (spare ribs have belly attached )
  - Pork Head \_\_\_\_\_
  - pork Hocks (shanks) \_\_\_\_\_
  - Pork Trotters(feet) \_\_\_\_\_
  - Pork Belly left whole \_\_ OR Sliced \_\_ **OR** bacon \_\_ (bacon extra \$3.50/lb)
- Regular Bacon \_\_ Maple Bacon \_\_ Sugar Free Nitrate Free Bacon \_\_\_\_\_

## \*\*\*\*Advisory\*\*\*\*

Freezer Storage fee(\$20/animal.) will be charged one week after you are contacted for pick up at our Facility