**Pig Cutting Instructions**

Organ meat - Heart, Liver, Tongue, None

Leaf Lard - Yes or No

Hams - Smoke - Steaks \_\_\_\_\_ in. Roasts \_\_\_\_\_ lbs.

 - Fresh - Steaks \_\_\_\_\_ in. Roasts \_\_\_\_\_ lbs.

Loin - Roasts \_\_\_\_\_ lbs. Chops \_\_\_\_\_ in. \_\_\_\_\_ / pkg.

Ribs - Rack **or** Sliced

Bacon - Smoked **or** Fresh slabs

Shoulder - Fresh - Roasts \_\_\_\_\_\_ lbs. Steaks \_\_\_\_\_\_ in. thick

 Sausage Ground Pork

 - Smoke - Steaks \_\_\_\_\_\_ in. Roasts \_\_\_\_\_ lbs.

Sausage **and / or** Ground Pork

Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Hang Time \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Whole Half Quarter

Hanging Weight \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Organ Meat Weight \_\_\_\_\_\_\_\_\_\_\_\_\_