**Pig Cutting Instructions**

**Organ meat** - Heart, Liver, Tongue, None

**Leaf Lard** - Yes or No



**Hocks** - Yes (Fresh or Smoke) or Ground

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

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

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

**Ribs** - Rack or Sliced

**Pork Belly** - Fresh (Whole or Slabs)

 - Smoke (Sliced Bacon)

**Shoulder** - Fresh - Steaks \_\_\_\_\_\_ in. Roast \_\_\_\_\_\_ lbs.

 - Country Style Spare Ribs

 - Sausage Ground Pork

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

**Sausage** (Ground) and / or **Ground Pork** 1 ¼#, 1 ½#, 2#, 2 ½#, 3# pkgs.

Breakfast, Maple, Hot Italian, Sweet Italian, Chorizo (min.- 10lbs/ flavor, max. 2 flavors)

Name : \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Hanging Weight \_\_\_\_\_\_\_\_\_\_\_\_\_\_

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