

Cut Sheet



**PORK**

\$4.5/# Hangweight

Cuts are based off of whole pig which is divided into to 2 parts: "#1 and #2"

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

Phone: \_\_\_\_\_ Live Weight: \_\_\_\_\_

Bulk Sausage: \_\_\_\_\_ Bacon: \_\_\_\_\_ Ham: \_\_\_\_\_ Hock: \_\_\_\_\_

Shoulder: #1 Picnic Roast **OR** Ground Boston Butt **OR** Ground Hock **OR** Ground  
 #2 Picnic Roast **OR** Ground Boston Butt **OR** Ground Hock **OR** Ground

Chops: #1 Bone-in **OR** Bone out Pork Chops **OR** Ground  
 #2 Bone-in **OR** Bone out Pork Chops **OR** Ground  
 Chop Thickness: Thick (~1") **OR** Thin (~1/2")  
 Chop Per Package: 2 4 6 8

Loin: #1 Sirloin Roast **OR** Sirloin Chops (thick **OR** thin) Tenderloin  
 #2 Sirloin Roast **OR** Sirloin Chops (thick **OR** thin) Tenderloin

Ribs: #1 Spare Ribs Baby Back (Boneless chops only)  
 #2 Spare Ribs Baby Back (Boneless chops only)

Hams: #1 Fresh **OR** Cured/Smoke **OR** Ground  
 #2 Fresh **OR** Cured/Smoke **OR** Ground

Pork Belly: #1: Fresh **OR** Cured/Smoked Sliced (thick **or** thin) **OR** Whole  
 (Bacon) #2: Fresh **OR** Cured/Smoked Sliced (thick **or** thin) **OR** Whole

Ground: \_\_\_\_\_ Unseasoned \_\_\_\_\_ Breakfast Sausage \_\_\_\_\_ Hot Sausage  
 Pounds per pack 1 2

Specialty: Fat Bones Organs (liver, kidney, heart)

Total Amount Owed: \_\_\_\_\_