

**Pork Cutting Instructions for:**

Custom [Not For Sale] Processing	Customer Id <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 1.2em;">4699</div>
Home Phone Work Phone Note:	

Live Weight	<input type="text"/>	Purchased From	***Whole Hog Cut Order***
Number of Hogs	<input type="text" value="1"/>	Memo	*Items are the Standard --2-3 Sausage Choices--

Fresh Cuts	Cured Meat		
Fresh Ham Roast	Fresh or Cured? *See Cured	Cured Ham Roast	*(1) *Whole Bone-In / Roasts
Fresh Ham Steak	Fresh or Cured? *See Cured	Cured Ham Steak	*(1) 1/2" - 1 / End Roasts
Pork Steak	(2) * 5/8 - 2 Thickness? Per pkg?	Cured Pork Shoulder	
Shoulder Roast	*3# End Roasts / Whole or Roasts? ___#	Cured Pork Loin	
Fresh Side	Fresh or Cured Bacon? *See Cured	Bacon	*(2) 1# pkgs
Pork Loin Roast	Boneless Roasts?	Cured Jowl	*(2) 1# pkgs
Pork Chops	(2) *5/8 - 4 Thickness? Per pkg?	Special Curring Cut	Hocks - *Yes or No?
Country Ribs		Special Cut	*Items are the Standards
Bulk Pork Sausage	* 1# Bulk	Special Cut	
Link Pork Sausage	1# Ropes / +Charge Breakfast Links	Pork Liver	Yes or No
Bratwurst	+ Charge for Brats	Pork Heart	Yes or No
Spare Ribs	*Yes or No?	Pork Tounge	Yes or No
Neckbones	Yes or *No?	Lard	Yes or No -How many Containers
Fresh Jowl	Fresh or Cured? *See Cured	Memo	Whole Hog: Hams(2), Loins(2), Sides(2), Shoulders(2), Jowls(2), Ribs(2)

**Scott's Processing LLC**

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Friday, March 15, 2019