

Hog Cutting Instructions

Customer: _____ Phone: () _____ - _____

Farmer/Date: _____ / _____ Hanging Weight: _____ #

Whole Hog	1/2 Hog
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HAM(S): Ham Steaks _____ - _____ # Roasts Cutlets _____

Whole Bone-In	Whole Boneless	Lunchmeat
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SHOULDER(S): Pork Steaks _____ - _____ Whole Bone-In _____ # Roasts**LOIN(S):** Bone-In Chops _____ - _____ Cutlets _____ Country Ribs _____

Boneless or Butterfly	_____ - _____	_____ # Pork Loin Roasts
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Tenderloins	Baby Back Ribs	SMOKED Chops	_____ - _____
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SPARE RIBS	BACON	FRESH SIDE	JOWL	HOCKS
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TRIMMINGS: Pork Sausage 1# Bulk _____ # Ropes _____ #

Breakfast Links	_____ #	Patties	_____ #
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Pork Burgers	_____	Box(es) {	#}
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Bratwursts	_____	_____	_____
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Neckbones	Liver	Heart	Tongue	_____
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Special Instructions: _____

CURING

Kill: \$ _____ Processing: \$ _____ Curing: \$ _____ WEIGHT: _____ #

Split Hog: \$ _____ Trimming Charges Total: \$ _____

INVOICE TOTAL: \$ _____***BASKET(S): _____***