

Name _____ Phone _____ Date Butchered _____

Address _____ Hog from _____

Email _____ Splitting with _____

Weight _____ ID _____ Processing wt _____

1 HOG 1/2 HOG BBQ HOG OTHER _____

CUTTING INSTRUCTIONS

Chops	1/2 "	5/8"	3/4"	1"	Butterfly
	Notes _____				

Roasts	2-2 1/2 lbs	3-3 1/2 lbs	3 1/2 -4lbs	4-5lbs	Notes _____
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Shoulder	Reg	Roasts	Steaks	Grind	Notes _____
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Ham	Cured	Fresh	1 Cured	1 Fresh	Notes _____
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# _____	# _____	Reg	Roasts only	Steaks only	Notes _____
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Bacon	Cured	Side Pork	1 Cured	1 Side Pork	Notes _____
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# _____	# _____	Reg	Thick	Thin	Bacon count _____
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Hocks	Cured	Fresh			
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# _____	# _____	Total Curing Wt _____	Total Grinding Wt _____
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Ribs Notes _____

1/2 _____ 1/2 _____

1/3 _____ 1/3 _____ 1/3 _____

1/3 _____ 2/3 _____

All _____

Other _____

Liver Heart Tongue Lard _____ lbs

Misc Cuts _____

Special Instructions _____

Cart _____ Boxes _____ Curing done and on cart _____ Boxes _____