**Hog Cutting Instructions**

**Date: \_\_\_\_\_\_\_\_\_\_\_ Kill Date: \_\_\_\_\_\_\_\_\_\_\_**

**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Tag #: \_\_\_\_\_\_\_\_\_\_\_\_\_**

**Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Weight: \_\_\_\_\_\_\_\_\_\_\_\_**

**Email: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Cure lbs.: \_\_\_\_\_\_\_\_\_\_\_**

**Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Hanging Weight: \_\_\_\_\_\_\_\_\_\_\_**

**Thickness: ¾” | 1’’| 1 1/2” | 1 ¼”**

Shoulder: \_\_\_\_\_ lbs. per./Roast OR Steaks: \_\_\_\_\_ # Steaks per pkg: \_\_\_\_\_\_\_ Grind: \_\_\_\_\_

Picnic Roast: \_\_\_\_\_lbs. per./Roast OR Steaks: \_\_\_\_\_ # Steaks per pkg: \_\_\_\_\_\_\_ Grind: \_\_\_\_\_

Loin: \_\_\_\_\_\_\_ lbs. per./Roast OR Steaks: \_\_\_\_\_\_ # Steaks per pkg: \_\_\_\_\_\_ Grind: \_\_\_\_\_

Baby Back Ribs: Yes / No

Spare Ribs: Yes / No

Ham: \_\_\_\_Fresh or \_\_\_\_\_Cured/ \_\_\_\_\_Roast per lb. / \_\_\_\_\_Steaks per pkg

**\*\*Curing is an additional $1.80 per lb. on Ham, Bacon, and Hocks.\* !!NOT FOR SALE!!**

Bacon: \_\_\_\_Fresh or \_\_\_\_Cured – Thickness: \_\_\_ Thin. \_\_\_Med. \_\_\_Thick.

Neck Bones: \_\_\_Yes or \_\_\_No

Bratwurst \_\_\_\_\_\_\_\_\_\_\_ Links \_\_\_\_\_\_\_\_\_\_\_\_ Extra $1.50 per lb.: \_\_\_\_\_\_\_ **LBS**

Breakfast Sausage\_\_\_\_\_\_\_\_\_\_ How many lbs. per pkg

Notes: Cut sheets must be turned in 2 days after dropping off. If not submitted by time they start processing hogs Butchers will cut them (Standard Cut)

Orders must be picked up within a week.

Italian Sausage\_\_\_\_\_\_\_\_\_\_\_ How many lbs. per pkg

German Sausage \_\_\_\_\_\_\_\_\_\_\_How many lbs. per pkg

Chorizo \_\_\_\_\_\_\_\_\_\_\_How many lbs. per pkg

Location: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_# of Boxes \_\_\_\_\_\_\_\_\_\_