Pork Cutting Choices – Many retail cuts can be made from the same section of meat; choices are indicated. Choose one option from each row. **Standard Cut** in **Bold.** Fresh indicates not cured/smoked. All meats frozen immediately after packaging.

Name: _____ Address: _____ Phone: _____

Whole_____ Half _____ CUSTOM PROCESS Email: _____

Primal Cut	Fresh (Not Cured/Not Smoked)	Cured then Smoked. ($15.00/piece charge/$60 full set)	Grind
Back Leg	__ Ham, Bone-In | or | __ Boneless Package Ham: __ Whole; __ Halves; or, __ Sliced	**__ Ham, Bone-in** | or | __ Boneless Package Ham: __ Whole; **__ Halves**; or, __ Sliced	__ All Leg meat
Belly	__ Fresh Pork Belly* (*will not taste like store bacon) Pork Belly packaged as (choose one): __ Whole Slab __ Half Slab, __ Sliced Regular or __ Sliced Thick Package Size: **__1 lb.**, or __ 2 lb.	**__ Bacon** Bacon packaged as (choose one): __ Whole Slab __ Half Slab, **__ Sliced Regular** or. __ Sliced Thick Package Size: **__1 lb.**, or __ 2 lb.	__ All Belly meat
Belly	**__ Spare Ribs, Fresh** Packaged: __ Cut in ¼'s or __ Whole		__ All Rib meat
Loin For chops, indicate # _____ per package	**__ Chops, Bone-in** | or | __ *Boneless **5/8" thick** or ½", ¾", 7/8", or 1" __ Baby Back Ribs *(only available if choosing Boneless)	__ *½ boneless chops (not cured). Thickness: **5/8" thick** or ½", ¾", 7/8", or 1" and, ½ loin for Canadian Bacon (indicate packing below) __ Whole, or, __ Sliced packed in: __1lb. or __ 2 lb. __ Baby Back Ribs*(only available if choosing Boneless)	__ All Loin meat *(rib meat taken from deboning the loin is added to the meat for grinding; ONLY check baby back ribs if they are preferred)
	__ ½ Chops; ½ loin roast, Bone-in | or | __Boneless __ Baby Back Ribs *(only available if choosing Boneless)		
	__ Loin, Bone-in | or | __ *Boneless ___Whole ___Halved ___Thirds __ Baby Back Ribs *(only available if choosing Boneless)	__ whole loin in Canadian Bacon, Packaged: __ Whole, __ Halved, or, __ Sliced and packed in: __1lb. or __ 2 lb. __ Baby Back Ribs *(only available if choosing Boneless)	
Front Leg For steaks, indicate # _____ per package	**Roasts, Bone-in** **__ Boston Butt (top of leg)** __ Whole or. #___ at __ lbs. each **__ Picnic Shoulder (bottom of leg)** __ Whole or. #___ at __ lbs. each		__ All Boston Butt __ All Picnic Shoulder
	__ County-Style Boneless Ribs (from Boston Butt) #__ per pack __ Blade Steaks (from Picnic Shoulder) thickness (circle one) ½", ¾", 7/8", or 1"		
Leg Bottoms	__ Hocks, Bone-in	__ Hocks, Bone-in	**__ All Hocks**
Jowl (cheeks)	__ jowl; __ whole or __ sliced	__ jowl; __ whole or __ sliced	**__ All Jowl**

Type: Sausage is MSG free (Choose up to 2 for ½ hog; 3 for whole)	Sausage Seasoning= $1.00 per 5 lb; Links and Rope charges: Small = $1.15/lb; Large = $1.00/lb; Rope = $1.00/lb	Pound Package Size:
____ Ground Pork (no seasoning)	____ Loose	____ 1 lb. or ____ 2 lb.
____ Breakfast – w/ sage	____ Loose; ____ Small links	____ 1 lb. or ____ 2 lb.
____ Breakfast w/ salt and pepper	____ Loose; ____ Small links	____ 1 lb. or ____ 2 lb.
____ Maple Sausage	____ Loose; ____ Small links; ____Large Links; or Rope	____ 1 lb. or ____ 2 lb.
____ Sweet Italian	____ Loose ; ____ Large links; or Rope	____ 1 lb. or ____ 2 lb.
____ Hot Italian	____ Loose ; ____ Large links; or Rope	____ 1 lb. or ____ 2 lb.
____Brown Sugar Maple	____ Loose; ____ Small links; ____ Large links; or Rope	

Extras (check if wanted): ____ Heart ____ Liver ____ Extra Lard Fat (if checked choose ____ pieces. or ____ ground)

Other charges: $60.00 dispatch fee; $.85/lb processing charge on hanging weight. Prices listed above as well as hanging weight price/lb are subject to processer/butcher price increases at time of product pickup and cannot be guaranteed.