

# PORK CUTTING INSTRUCTIONS

**USDA Weigh & Label?**

Custom Label Name:

Office: 540 434-4415 Fax: 564-2575

|                                    |                                   |                                                                                    |                                     |
|------------------------------------|-----------------------------------|------------------------------------------------------------------------------------|-------------------------------------|
| Invoice:                           | Date:                             | Not for sale { <input type="checkbox"/> } For Resale? { <input type="checkbox"/> } |                                     |
| Name:                              | T&E ID #:                         |                                                                                    | Producer:                           |
| Address:                           | Carcass Weight:                   |                                                                                    |                                     |
| Phone:                             | Ear Tag# _____                    | Boxes [ <input type="checkbox"/> ]                                                 | Crates [ <input type="checkbox"/> ] |
| WHOLE { <input type="checkbox"/> } | SIDE { <input type="checkbox"/> } | Vac Pak [ <input type="checkbox"/> ]                                               | Paper [ <input type="checkbox"/> ]  |
| Date Processed:                    | Lead Cutter:                      | Notes:                                                                             |                                     |

| SHOULDER | CUTS                 | Roast/Steak/Cube? | Grind?    | Thickness   | Size(Weight) | Whole  | # per Pkg | Fresh? |
|----------|----------------------|-------------------|-----------|-------------|--------------|--------|-----------|--------|
|          |                      | Picnic Roast      |           |             |              |        |           |        |
|          | Boston Butt Boneless |                   |           |             |              |        |           |        |
|          | Boston Butt Bone-In  |                   |           |             |              |        |           |        |
|          | Back Bone            |                   |           |             |              |        |           |        |
| LOIN     | Pork Chops           |                   |           |             |              |        |           |        |
|          | Boneless Loin Roast  |                   |           |             |              |        |           |        |
|          | Boneless Loin Slices |                   |           |             |              |        |           |        |
|          | Bone-In Loin Roast   |                   |           |             |              |        |           |        |
|          | Fish Loin            |                   |           |             |              |        |           |        |
| RIB      | Spare Ribs           |                   |           |             |              |        |           |        |
|          | Side Meat-Whole      |                   |           |             |              |        |           |        |
|          | Side Meat Sliced     |                   |           |             |              |        |           |        |
| HAMS     | Fresh Ham: Whole     |                   |           |             |              |        |           |        |
|          | Fresh Ham: Roast     |                   |           |             |              |        |           |        |
|          | Ham Steaks           |                   |           |             |              |        |           |        |
| SAUSAGE  | STYLE                |                   | 1oz Links | 2 oz. Links | Rope         | Twists | Bulk      | Fresh? |
|          | Sage Breakfast       |                   |           |             |              |        |           |        |
|          | Mild Italian         |                   |           |             |              |        |           |        |
|          | Hot Italian          |                   |           |             |              |        |           |        |
|          | Chorizo              |                   |           |             |              |        |           |        |
|          | Unseasoned Ground    |                   |           |             |              |        |           |        |
|          |                      |                   |           |             |              |        |           |        |
|          |                      |                   |           |             |              |        |           |        |

|                          |                                                                            |                        |
|--------------------------|----------------------------------------------------------------------------|------------------------|
| <b>Sausage Packing →</b> | Rolls [ <input type="checkbox"/> ] or Vac Pac [ <input type="checkbox"/> ] | 1 Lb. 2 Lb. 5Lb. 10 Lb |
|--------------------------|----------------------------------------------------------------------------|------------------------|

| OTHER      | Heart              |              | Notes: |
|------------|--------------------|--------------|--------|
|            | Liver              |              |        |
|            | Fat                |              |        |
|            | Patties 2oz or 3oz |              |        |
| ↓10 Lb Box | ↓ Vac Pac          | # per Pack ↓ |        |

|        |        |           |       |               |
|--------|--------|-----------|-------|---------------|
| Boxed: | Other: | Boxed By: | Date: | No. of Boxes: |
|--------|--------|-----------|-------|---------------|