

PORK CUTTING INSTRUCTIONS				USDA Label?				
Phone: 540 434 4415 operations@temeats.com office@temeats.com				LABEL NAME				
Invoice:		Inv. date:		USDA/Resale? <input type="checkbox"/>		Not For Sale? <input type="checkbox"/>		
Name:				Producer:				
Address:				TEID:				
Email:				Carcass Weight:				
Phone:				Cut Sheets not turned in by day of slaughter will be assessed a late fee and/or given a butcher's choice cut sheet				
WHOLE <input type="checkbox"/>		HALF <input type="checkbox"/>						
SHOULDER	CUTS	✓/ Whole/Steaks	Grind?	Steak/Chop Thickness	Roast Weight	# per Pkg	Fresh?	LOADING INITIALS
	Picnic Roast			-----		-----		
	Boston Butt Boneless							
	Boston Butt BONE-IN							
	Back Bone				-----		-----	
JOWL (circle for smoked)			Nitrite (cured) OR Celery Powder (uncured)					# boxes SLICED SIDEMEAT
LOIN	Pork Chops				-----			# boxes SMOKED
	BONE-IN Loin Roast				-----			
	Boneless Loin Slices				-----			
	Boneless Loin Roast				-----			
	Fish Loin				-----			
Canadian Bacon (NO chops OR loin roasts)			Nitrite (cured) OR Celery Powder (uncured)					# boxes ALL SAUSAGE
SIDE	Ribs (no grinding)		Please indicate if you want a full rack or split in half longways.					# boxes CUTS
	Side Meat			-----				
	Smoked Bacon	WHOLE or SLICED	Nitrite (cured) OR Celery Powder (uncured)					
HAMS	Fresh Ham					-----		# boxes T&E STAFF USE ONLY
	Stew Meat				-----	-----		
	Smoked Ham	WHOLE or 1/2 or 1/4	Nitrite (cured) OR Celery Powder (uncured)					
	HOCKS (circle for smoked)		Nitrite (cured) OR Celery Powder (uncured)					
Seasoning is a service that has a 50 lb minimum per flavor and/or format. If interested in bulking hog trim with same producer origin to meet minimum, please let us know.				Indicate in numerical order your preference for seasoning blend AND format. Remaining sausage will be added to 1st preference.				
SAUSAGE	Style	Loose	1 oz. Links	2 oz. Links	4 oz. Links	Patties		
	Unseasoned Ground Pork							
	T&E Classic							
	Sage Breakfast							
	Mild Italian							
	Sweet Italian							
	Hot Italian							
	Garlic							
Chorizo								
Sausage Packing →		1 Lb.	2 Lb.	5Lb.	10 Lb.	FRESH or FROZEN??		
MISCELLANEOUS			Notes:					
Liver		BONES						
Heart/Tongue		Kidney Fat						
Kidneys		Back Fat						