

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									
	Shoulder "Buckboard" Bacon (NO Boston Butts)			Nitrite (cured) OR Celery Powder (uncured)						
	Back Bone			-----		-----				
JOWL (circle for smoked)			Nitrite (cured) OR Celery Powder (uncured)					# boxes SLICED SIDE MEAT		
LOIN	Pork Chops				-----					
	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 SMOKED		
SIDE	Ribs (no grinding)		Please indicate if you want a full rack or split in half longways.							
	Side Meat			-----						
	Smoked Bacon WHOLE or SLICED			Nitrite (cured) OR Celery Powder (uncured)						
HAMS	Unsmoked "Fresh" Ham					-----				
	Stew or Kabob Meat				-----	-----				
	Smoked Ham WHOLE or 1/2 or 1/4			Nitrite (cured) OR Celery Powder (uncured)						
	Sweetheart Ham			Nitrite (cured) OR Celery Powder (uncured)						
HOCKS (circle for smoked)			Nitrite (cured) OR Celery Powder (uncured)					# boxes SAUSAGE		
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. Brats	2 oz Patties	4 oz Patties	# boxes CUTS		
	Unseasoned Ground Pork									
	T&E Classic									
	Sage Breakfast									
	Mild Italian									
	Sweet Italian							# boxes SAUSAGE		
	Hot Italian									
	Garlic									
	Chorizo									
SMOKED BRATS		Flavor:	Lbs:	Flavor:	Lbs:			T&E STAFF USE ONLY		
Loose Sausage Packing →		1 Lb.	2 Lb.	5Lb.	10 Lb.	MISCELLANEOUS				
Notes:				Liver	T&E Staff Only (Please fill out the stall tag for wanted items)	BONES				
				Heart		Kidney Fat				
				Tongue		Back Fat (specify if ground)				
				Heads						
				Kidneys						