



HOG/PORK

Cutting Instruction Sheet

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Custom **Retail**

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|-----------|------------|-------|--|--|--|
| Last Name | First Name | Phone | | | |
|-----------|------------|-------|--|--|--|

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|-------------|----------|-------------|----------------|
| Farmer Name | Animal # | Live Weight | Hanging Weight |
|-------------|----------|-------------|----------------|

WHOLE OR HALF

Slaughter Fee: \$70.00 (over 300 lbs. additional \$10) **Waste Water Disposal Fee:** \$12 **Freezer Storage Fee:** \$10/day over 5 days
Processing: Paper Wrap: \$.70/lb. **Vac Seal:** \$.70/lb. **Smoked & Cured Fee:** \$1/lb. **Grind Fee:** \$.20/lb. **Bacon Slicing Fee:** \$.65/lb. **Ham Slicing Fee:** \$.45/lb.

Place a CHECK MARK (✓) beside each cut that you want and a LINE (—) beside the cuts that will go into ground pork/sausage
Circle your final choice selections on the right. (S) = Standard option will be used if unmarked.

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|--|--|---|---|--|
| | | BOSTON BUTT SHOULDER | PORK STEAKS Thickness _____ (1"-S) | Number per package _____ (2-S) |
| | | | OR | |
| | | | ROAST(S) | Size _____ (2-3#-S) |
| | | PICNIC (ARM) ROAST | Size _____ (2-3#-S) | PROCESSING NOTES: |
| | | SPARE RIBS | | |
| | | PORK LOIN ROAST | Whole or Cut in 1/2 or Roast Size _____ (2-3#-S) | |
| | | OR | | |
| | | PORK CHOPS | BONE-IN (S) OR BONELESS | Thickness _____ (1"-S) Number per package _____ (2-S) |
| | | TENDERLOIN (Fish) | | PROCESSING NOTES: |
| | | BACON | SMOKED & CURED(S) Whole _____ OR FRESH SIDE Sliced (S) _____ | |
| | | HAM | SMOKED & CURED (S) Whole _____ Cut in 1/2 _____ OR FRESH Slice all _____ 3# roast with ham slices _____ (S) Roast size _____ # | |
| | | Hock | SMOKED & CURED OR FRESH | |
| | | GROUND PORK (unseasoned) _____ OR SEASONED SAUSAGE (15# minimum, 1 flavor per 1/2 hog) (additional \$.15/lb) Salt & Pepper _____ Salt, Pepper, & Sage _____ Breakfast _____ Italian _____ Southern _____ Bratwurst _____ | BULK 1 lb. (S) OR 1.5 lb. OR 2 lb. Chubs (s) OR Vac Seal (\$.10/#) _____ PATTIES (additional \$.65/lb.) 4oz. (S) OR 6oz. _____ Number per package _____ (4-S) | STUFFED (15# minimum each) (additional \$.50/lb for coils and \$1.75/lb. for links/brats) Large OR Small casing _____ Links OR Brats OR Coils _____ _____ lbs. per package Notes: 1 Option per half hog 3 Options per whole hog |
| | | OFFALS | LIVER HEART TONGUE | |

PACKAGING OPTIONS: (circle one) **Paper Wrapped (S)** OR **Vac Sealed**

BUTCHER BLOCK USE ONLY: Cut Instruction initials _____ Number of trays of processed meat _____