



HOG/PORK

Cutting Instruction Sheet

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Custom **Retail**

Last Name	First Name	Phone			
Farmer Name			Animal #	Live Weight	Hanging Weight

WHOLE OR HALF

Slaughter Fee: \$32.50 (over 300 lbs. additional \$10) **Waste Water Disposal Fee:** \$7 **Freezer Storage Fee:** \$5/day over 1 week
Processing: Paper Wrap: \$.60/lb. Vac Seal: \$.65/lb. Smoked & Cured Fee: \$.85/lb. Grind Fee: \$.10/lb. Bacon Slicing Fee: \$.55/lb. Ham Slicing Fee: \$.39/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.

		BOSTON BUTT SHOULDER	PORK STEAKS OR ROAST(S)	Thickness _____ (1"-S) Size _____ (2-3#-S)	Number per package _____ (2-S)
		PICNIC (ARM) ROAST	Size _____ (2-3#-S)	PROCESSING NOTES:	
		SPARE RIBS			
		PORK LOIN ROAST Whole or Half			
		OR			
		PORK CHOPS	BONE-IN (S) OR BONELESS	Thickness _____ (1"-S)	Number per package _____ (2-S)
		TENDERLOIN (Fish)		PROCESSING NOTES:	
		BACON	SMOKED & CURED(S) OR FRESH SIDE	Whole _____ OR Sliced (S) _____	
		HAM	SMOKED & CURED (S) OR FRESH	Whole _____ Cut in 1/2 _____ Slice all _____ 3# roast with ham slices _____ (S) Roast size _____ #	
		Hock	SMOKED & CURED OR FRESH		
		GROUND PORK (unseasoned) _____ OR SEASONED SAUSAGE (10# minimum, 1 flavor per 1/2 hog) (additional \$.10/lb) Salt & Pepper _____ Salt, Pepper, & Sage _____ Breakfast _____ Italian _____ Southern _____	BULK 1 lb. (S) OR 1.5 lb. OR 2 lb. Ground Pork Bags OR Paper Wrap OR Vac Seal _____ PATTIES (additional \$.35/lb.) 4oz. (S) OR 6oz. Number per package _____ (4-S)	STUFFED (10# minimum) (additional \$.50/lb for coils and \$1.25/lb. for links/brats) Large OR Small casing _____ Links/Brats OR Coils _____ _____ lbs. per package Notes:	
		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 _____