



# HOG/PORK

## Cutting Instruction Sheet

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**Custom**  **Retail**

Last Name	First Name	Phone			
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Farmer Name	Animal #	Live Weight	Hanging Weight
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**WHOLE OR HALF**

**Slaughter Fee:** \$32.50      **Over 300 lb. Live Weight:** \$10 extra  
**Processing:** Paper Wrap: \$.60/lb. Vac Seal: \$.65/lb.      **Freezer Storage Fee:** \$5/day over 1 week

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.

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