



HOG/PORK

Cutting Instruction Sheet

6442 Beamsville Webster Rd.
Versailles, OH 45380
Telephone 937.548.7583
Fax 937.548.0449
www.thebutcherblockandsmokehouse.com
E-mail: info@thebutcherblockandsmokehouse.com

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:** \$10/day over 1 week
Processing: Paper Wrap: \$.60/lb. Vac Seal: \$.65/lb. Smoked & Cured Fee: \$.85/lb. Grind Fee: \$.20/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 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) BONE-IN (S) or BONELESS	PROCESSING NOTES:			
		OR PORK CHOPS BONE-IN (S) OR BONELESS Thickness _____ (1"-S) Number per package _____ (2-S)				
		TENDERLOIN (Fish)				
		BACON SMOKED & CURED(S) Whole _____ OR FRESH SIDE Sliced (S) _____	PROCESSING NOTES:			
		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	PROCESSING NOTES:			
		GROUND PORK (unseasoned) _____ OR SEASONED SAUSAGE (10# minimum, 1 flavor per 1/2 hog) (additional \$.15/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 _____	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:
		PATTIES (additional \$.35/lb.) 4oz. (S) OR 6oz. Number per package _____ (4-S)				
		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 _____