

Pork Cutting Instructions

Name Crystal Pascoe Phone # 705-648-8638 Weight _____

Customer _____ Phone # _____ Order # _____

WHOLE

HALF

Date Cut _____

Chops-- _____ " thick _____ serv/pkg

SHOULDER-- Chops Roast Sausage

Roast-- _____ x _____ lbs. each

BLADE-- Chops Roast Sausage

Ground Pork-- _____ lbs./pkg

Sausage-- _____ /pkg

Bacon, Side Pork, Sausage

HAM-- Boneless, Bone-in

Leg-o-Pork-- Boneless, Bone-in

HOCKS

LIVER

SPARE RIBS

SAUSAGE

— minimum of 10lbs each variety

Garlic Honey Garlic Farmers Breakfast Mild Italian Hot Italian Honey Italian

Special Instructions: