**Pork Cutting Instructions**

**Your name: Your Phone #:**

**Animal Owner: Half or Whole Hog?**

**Ham - Smoked OR Fresh (uncured)**

1. Whole (not cut) **A)** Fresh ham roasts
2. Cut in half (2 pc) B) Fresh ham slices
3. Ham slices (5-6 slices and the ends as roasts)
4. Cut in quarters (4 pc)

**Bacon OR Side Pork (uncured)**

1. Whole slab uncut A) Whole slab uncut
2. Sliced B) Sliced

**Front Shoulder**

1. Shoulder Steaks Yes or No. How many in package\_\_\_\_\_\_?
2. Shoulder Roast Yes or No

**Pork Chops** (Normal thickness ¾ inch)

1. How many in a package \_\_\_\_\_\_?
2. Country Style Ribs Yes or No. (You lose a portion of chops with this option)

**Hocks**

1. Regular
2. Smoked
3. No (Trimmings)

**Sausage** (Your trimmings) Pick 1 or 2 items

1. Brats
2. Brat Patties
3. Breakfast Links
4. Ground Pork
5. Ground Pork Sausage (seasoned)

**Heart** or **Liver** or **Tongue** (circle if you want any of these)

**Lard** Yes or No (Ground or Unground)