

# Pork Cutting Instructions Write-Up

Date \_\_\_\_\_

**\*PLEASE NOTE\***

Name \_\_\_\_\_

**Livestock designated to specific cut sheets MUST notify unloader upon delivery.**

Address \_\_\_\_\_

Carcass ID \_\_\_\_\_

Phone \_\_\_\_\_

Slaughter Date \_\_\_\_\_

Farm \_\_\_\_\_

**Head Count:** \_\_\_\_\_

<b>1) Pork Chops 2001</b> Bone-in/Boneless (Circle one) A 2 per 3/4" thick B 4 per 3/4" C 2 per 1" D 3 per 3/4" E Grind <b>2002 Loin Roast 2-3#</b>
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<b>2) Tenderloin 2005</b> A Whole C Leave in Chops <i>Option C for Bone-In chops only</i>
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<b>4) Spare Ribs</b> 2006 Classic Style 2007 St. Louis A Grind
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<b>5) Fresh Ham 2008</b> A Whole Semi Boneless B 3-4lb roast Boneless C Grind
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<b>3) Pork Shoulder Roast 2003</b> <b>Semi Boneless</b> A 3-4lbs B 2-3lbs C 4-5lbs D Grind
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<b>6) Other</b> 2012 Heart 2013 Hocks 2021 Jowls 2022 Back Fat 2023 Leaf Fat 2026 Ears** 2024 Baby Back Ribs
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*(You will get all boneless chops if you order baby back ribs)*

<b>7) Bacons 2101</b> A Regular sliced 1lb pkg (\$2.95/lb) B Smoked Whole (\$2/lb.) C Fresh Whole D Grind
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<b>8) Smoked Ham 2100</b> <b>Semi Boneless</b> A Cut 1/2 (\$2.20/lb.) B Whole (\$2.20/lb.) C Quartered (\$2.25/lb.) 2009 Steaks 1 Per 3/4" (\$2.65/lb.)
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<b>9) PLEASE PRIORITIZE GRINDS</b>	
Plain Ground <b>2014</b> Bulk 1lb	*Hot Italian <b>2015</b> Bulk 1lb (\$1.60/lb.) <b>2016</b> 4x4oz Links (\$2.20/lb.)
*SmkChorizo <b>2102</b> 4x4oz Link <b>COOKED</b> (\$2.85/lb.)	*Sweet Italian <b>2017</b> Bulk 1lb (\$1.60/lb.) <b>2018</b> 4x4oz Links (\$2.20/lb.)
*Kielbasa Link <b>2103</b> 4x4oz Link <b>COOKED</b> (\$2.85/lb.)	* Breakfast <b>2019</b> Bulk 1lb (\$1.80/lb.) <b>2020</b> 4x4oz Links (\$2.40/lb.)

**\*NOTE 50 lb Minimum on all sausages. If you only have One hog you will need to grind shoulders or hams to meet this minimum. If 50 lb minimum is NOT met, Ground Pork is the Default Option**

\*\* Ears do not always survive the scalding and scraping process.

**Custom Lean to Fat Ratios are not available.**

*150-lb. minimum hanging weight on all hog carcasses. Carcasses weighing less will be billed as weighing 150 lbs.*

*All Processing subject to Vermont Packinghouse's Terms of Service: <http://www.vermontpackinghouse.com/our-services/terms-service/>*

Comments \_\_\_\_\_  
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**Pigs weighing more than 400 lbs. will be turned away at delivery.**