Farmer '	your Ho	g is from:	

**John Doe** 

Name

## **Standard Hog Cutting Instructions**

Phone Number 123-456-7890

Roast Size (lbs.) <u>3-4lbs</u>	_ Amount of Hog Half / '	Whole Steak Thickness 3/4 inch				
Shoulder Roast	Yes/ No					
Pork Shoulder Steaks	Yes/ No	Number per Pkg 2				
Pork Chops	(Yes) No	Number per Pkg <u>2</u>				
Iowa Chops	Yes No	Number per Pkg				
Smoked Pork Chops	Yes No	Number per Pkg				
Side Pork	Yes No	Sliced Thin / Thick				
Bacon (cured)	Yes/ No	Sliced Thin / Thick				
Hams	Yes No	Fresh / Cured				
Ham Steaks	Yes No	Fresh / Cured				
Pork Hocks	Yes No	Number per Pkg				
Spare Ribs	Yes (No)					
	Trim Option	s				
**There is a 10 lbs. minimum on all trim products**						
Ground Pork	Yes/ No					
Seasoned Ground Pork	Yes No					
Bratwurst	Yes No	Number per Pkg				
No cheese/Cheddar/Pepperjack						
Hotdogs	Yes (No	Number per Pkg				
No cheese/Cheddar/Pepperjack						
Bologna (Sandwich)	Yes No					
No cheese/Chedda	r/Pepperjack					
Rope Sausage	Yes No A 3% s	urcharge will be added to all Credit Card transactions				
Maple Sausage	Yes No					
Italian Sausage	Yes (No)					

<sup>\*\*</sup>If cut sheet is not filled out and turned in on time a standard cut will be given \*\*Whatever you don't select will go into trim \*\* Any Custom Product that we do (beef, pork, lamb, goat, deer, etc.) must be picked up 1 week after we call and inform you that its ready. There will be a \$5 per day charge added to your bill if it is not picked up within 2 weeks time.

We will be within reason with you if things come up or things are already planned \*\*