

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: _____

Whole Hog/ Halved Hog
2000 WHOLE HOG 2000-A WHOLE HOG(HALVED)
(Whole/ Halved Hogs will require a separate cut sheet from any hogs being fabricated.)

1) Pork Chops 2001 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 2002 Loin Roast 2-3#	2) Tenderloin 2005 A Whole C Leave in Chops Option C for Bone-In chops only
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3) Pork Shoulder Roast 2003	
Semi Boneless	
A	3-4lbs
B	2-3lbs
C	4-5lbs
D	Grind

4) Spare Ribs 2006 Classic Style 2007 St. Louis A Grind	5) Fresh Ham 2008 A Whole Semi Boneless B 3-4lb roast Boneless C Grind
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6) Other	
2012	Heart
2013	Hocks
2021	Jowls
2022	Back Fat
2023	Leaf Fat
2026	Ears**
2024	Baby Back Ribs

(You will get all boneless chops if you order baby back ribs)

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

Pigs weighing more than 400 lbs. will be turned away at delivery.