

## **Pork Cut Instructions**

	Name:			<u> </u>
	Phone #			_
Size 1/2 1	Address			Date:
		\A/ba+		
		What		
		would		
		you like?		
Liver			Tongue	
Ribs			Hocks -Fresh	
Lard	-		Hocks - Smoked	
		Shoulder:		
			Company Studen	
Pork Roast			Country Style Ribs	
Pork Steak	,		None	Ground meat
TOTK Steak	2 <u></u>	•	None	Ground meat
		Loin:		
	Thickness/ Qty per			
5 1 6	pack			77
Pork Chop			Boneless Roast	Lbs.
Smoked Chop		•	Tenderloins	
Boneless Chop			None	Ground meat
		Belly:		
Bacon	Thin Reg Thick	•	Side Pork (fresh)	
None	Ground meat	•		
		Par sar		
		Ham:		
Fresh Ham			Smoked Ham	
Roast		•	Roast	
Fresh Ham Steak			Smoked Ham Steak	
Fresh Ham -			Steak Smoked Ham -	
Whole or Half			Whole or Half	
Tend Ham	·			
Steak			None	<b>Ground meat</b>



## **Pork Cut Instructions**

Bulk Products:	Amount	Pack Size	Patties:	Amount	1/3 1/4	Pack Size	
Ground Pork			Ground Pork				
Pork Sausage			Ground Pork Bac/Cheddar				_
Ham Loaf			Pork Producer				
Hot Country Sausage			Pork Sausage				
Italian Sausage	-		Hot Country Sausage				_
Maple Sausage			Maple Sausage				
Salt & Pepper Pork	-		Regular Brat				
			Beer Brat				_
Links:	Amount	Pack Size	Cheddar Brat		,		
Regular Brat			Jalapeno/Cheddar Brat				
Beer Brat			Onion/Cheddar Brat				
Cheddar Brat			Pineapple Brat				
Bacon/Cheddar Brat Jalapeno/Cheddar Brat			Pizza Brat				_
Onion/Cheddar Brat				Regular	Cheddar	Jalapeno/Cheddar	_
Pineapple Brat							
Pizza Brat			Sticks:				
Sauerkraut Brat							
Italian Link			Ring Bologna:				
Smoked Sausage					-0/		_
Hot Country Little Links			Summer Sausage:	No Regular			
Maple Little Links							
Sausage Little Links							
Little Smokies							
Hot Dogs							