

Bob's Cutting Instructions

Hogs ½ or Whole (circle one)

Animal Fair Ear Tag # (CH ___ __) 3 numbers

Note: We are able to customize your order. Parentheses is what is standard

Thickness of Chops (3/4" to 1" average) _____

Number of Chops in package _____ (1 to ???)

Thickness of Steaks (1/2" to 3/4") _____

Number of steaks per package _____ (1 to ???)

Roast size _____ (2-4 lbs)

Spare Ribs Y/N _____

Fresh Ham or Smoked Ham (circle one)

Bacon Y/N _____ Side Pork Y/N _____

Whole/Roast/Steak (circle one)

Note: If this order is for a whole hog, then you can both bacon and side pork. If not choose one or the other

Amount of Roast or Steaks _____

Neck Bones Y/N _____ Hocks Y/N _____ Lard Y/N _____

Heart Y/N _____
(comes whole)

Tongue Y/N _____
(comes whole)

Liver Y/N _____
(Sliced)

Sausage Y/N _____

Pork Links Y/N _____ (15 lbs min)
Extra Charge

Brats Y/N _____ (15 lbs min)
Extra charge

Costs

\$55 kill rate \$.95 per lb (Includes cut, wrap, freezing) \$.15 per lb cooling

Extra charges: \$1.49 per lb smoking ham and bacon \$4 slicing liver

Comments _____

Name/Business _____
Phone # _____
2 nd Phone# _____