



Don's Custom Meats

Phone: 330-866-9692

Pork Cutting Instructions

Fax: 330-866-2992

Cut For: _____ Ph. #: _____

Pork From: _____ (if not your own raised)

Circle One:
Whole Hog
Half Hog

PORK CHOPS: _____" thickness; _____ chops per pkg.

PORK LOIN ROAST (end cut): _____ lbs. per roast

PORK SHOULDER: _____ Roasts: _____ lbs. per roast
_____ Steaks: _____" thickness; _____ steaks /pkg.

OR
_____ Picnic Ham (whole shoulder cured) _____ Whole _____ Half _____ Sliced

SPARE RIBS: _____ lbs/cut pcs. per pkg. **OR** _____ whole slab/pkg. (un-cut)

HAMS: _____ Cured & Smoked Ham _____ Whole _____ Half _____ Quartered
_____ Center slices; _____ All sliced; _____ slices per pkg.

OR
_____ Fresh Leg _____ Whole _____ Half _____ Quartered **or** _____ Cut into _____ lb. Roasts
_____ Center Slices _____ All Sliced _____ Cubed pork steaks; _____ Slices/steaks/pkg.

Fresh is no smoke/cure.
It is: **fresh pork** in frozen pkgs.

BACON: _____ Cured & Smoked (circle one)
_____ Fresh Side _____ lbs. per pkg.; Sliced: Thick - Medium - Thin

HAM HOCKS: _____ Cured & Smoked
_____ Fresh Hocks
_____ put into Sausage

Types of Seasonings

There is a
10 lb. MIN. for casing (reg. or small) per season ing

SAUSAGE: _____ PLAIN Ground Pork _____ Bulk; _____ lbs./pkg.; _____
_____ Salt & Pepper _____ Regular Cased; _____ lbs./pkg. (.50/lb.); _____
_____ Country Mild _____ Small Link ; _____ lbs./pkg. (.60/lb.); _____
_____ Sage Hot _____ (in a coil)
_____ Sweet Italian
_____ Hot Italian

On half hog:
ONLY ONE
type season unless
putting
shoulder or ham
into sausage

LIVER: _____ Yes/Sliced _____ No **HEART:** _____ Yes _____ No **TONGUE:** _____ Yes _____ No