

PORK CUTTING INSTRUCTIONS

SHOULDERS – STK _____/PKG RST_____LBS

RIBS – SWEET & SOUR, WHOLE, HALVES

BELLY – BACON, SIDE PORK, SLICED, SLAB _____LB/PKGE

LOIN CHOPS _____/PKG, CUT FROZEN, RST_____LBS

LEGS – HAM – STK_____/PKG, RST_____LBS

OR – FRESH – STK_____/PKG, RST_____LBS

HOCKS – Y , N

CUTLETS: SHOULDER, LEG - _____/PKG

TRIM GROUND_____/LBS/PKG

SAUSAGE – LINKIES, REG

LARD: Y , N GROUND, BAGGED

HEART Y, N

TONGUE Y, N

LIVER Y ,N

KIDNEY Y ,N