

Master Cut Sheet for Whole Hogs

Name _____	Producer _____
Address _____	Order # _____ Tag # _____
State _____ Zip _____	Drop _____ Kill _____
Phone H: _____ M: _____	Species _____ # _____ P <input type="checkbox"/> G <input type="checkbox"/>
Email _____	Contact _____

Steak Thickness	<input type="checkbox"/> 3/4 in	<input type="checkbox"/> 1 in	<input type="checkbox"/> 1.25 in	<input type="checkbox"/> 1.5 in	<input type="checkbox"/> 1.75 in	<input type="checkbox"/> 2 in
Roast Weight	<input type="checkbox"/> 2-3 lbs.	<input type="checkbox"/> 3-4 lbs.	<input type="checkbox"/> 4-5 lbs.	<input type="checkbox"/> Whole		
Chop Thickness	<input type="checkbox"/> 1/2 in	<input type="checkbox"/> 3/4 in	<input type="checkbox"/> 1 in	<input type="checkbox"/> 1.25 in		
Bacon Sliced	<input type="checkbox"/> Thin	<input type="checkbox"/> Medium	<input type="checkbox"/> Thick			

Starters

Ground/Extras	Ground Pack Size	<input type="checkbox"/> 1 lb.	<input type="checkbox"/> 2 lbs.	<input type="checkbox"/> 5 lbs.	<input type="checkbox"/> 10 lbs.
	Bones	<input type="checkbox"/> 3 lbs.	<input type="checkbox"/> Bulk Pack		
	<input type="checkbox"/> Leaf Fat	<input type="checkbox"/> Back Fat			
Lose Shldr or Ham	<input type="checkbox"/> Fajita Meat	<input type="checkbox"/> Kabob Meat	<input type="checkbox"/> Stew Meat		

Shoulder

Shoulder ✓ 2	<input type="checkbox"/> Grind	<input type="checkbox"/> Whole	<input type="checkbox"/> Cut in Half
OR	<input type="checkbox"/> Shoulder Steaks	<input type="checkbox"/> Shoulder Roast	
Boston Butt ✓ 1	<input type="checkbox"/> Grind	<input type="checkbox"/> Boston Butt Steak	<input type="checkbox"/> Boston Butt Roast
Picnics ✓ 1	<input type="checkbox"/> Grind	<input type="checkbox"/> Picnic Steak	<input type="checkbox"/> Picnic Roast

Hind Leg

Roasts/Steaks ✓ 2	Whole Ham	<input type="checkbox"/> Fresh	<input type="checkbox"/> C&S Regular	<input type="checkbox"/> C&S No Nitrites
<input type="checkbox"/> Grind	Ham Roast	<input type="checkbox"/> Fresh	<input type="checkbox"/> C&S Regular	<input type="checkbox"/> C&S No Nitrites
	Ham Steaks	<input type="checkbox"/> Fresh	<input type="checkbox"/> C&S Regular	<input type="checkbox"/> C&S No Nitrites
	Ham Center Steak	<input type="checkbox"/> Fresh	<input type="checkbox"/> C&S Regular	<input type="checkbox"/> C&S No Nitrites
w/Center Steak	Ham Ends	<input type="checkbox"/> Grind	<input type="checkbox"/> Leave Whole	
	Hock	<input type="checkbox"/> Fresh	<input type="checkbox"/> C&S Regular	<input type="checkbox"/> C&S No Nitrites

Middle (Loin/Rib/Sidemeat)

Roasts/Chops ✓ 2	<input type="checkbox"/> B/I Loin Roast	<input type="checkbox"/> B/L Loin Roast (BBack+TLoin)		
<input type="checkbox"/> Grind	<input type="checkbox"/> B/I Pork Chops	<input type="checkbox"/> B/L Pork Chops (BBack+TLoin)		
	<input type="checkbox"/> Can Bacon C&S Reg (BBack+TLoin)	<input type="checkbox"/> Can Bac C&S NN (BBack+TLoin)		
Rib ✓ 2	<input type="checkbox"/> Grind	<input type="checkbox"/> Spare Rib	<input type="checkbox"/> Short Ribs	
Sidemeat ✓ 2	Sidemeat Whole	<input type="checkbox"/> Fresh	<input type="checkbox"/> C&S Regular	<input type="checkbox"/> C&S No Nitrites
<input type="checkbox"/> Grind	Sidemeat Sliced	<input type="checkbox"/> Fresh	<input type="checkbox"/> C&S Regular	<input type="checkbox"/> C&S No Nitrites

Organs

Organs ✓ 2	<input type="checkbox"/> Heart	<input type="checkbox"/> Liver	<input type="checkbox"/> Tongue	<input type="checkbox"/> Kidney
	Jowls	<input type="checkbox"/> Fresh	<input type="checkbox"/> C&S Regular	<input type="checkbox"/> C&S No Nitrites

Note : _____
