

Pork Cut Sheet



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Name:	
Phone #:	
Farmer:	
Whole	Half

Notes

Steaks: cut 3/4" - 1" thick unless otherwise noted; tenderloin steak 1.5-2" thick; 1-2 per package
Roasts: 2-4lb each; one per package
Bulk Ground/Sausage: ~1.25lb per package
Ham: ~3/4" steaks (2 per package); Whole ham may have to be cut in half to fit in vacuum bags.
Bacon: sliced thick in 1lb packages
All packages vacuum sealed

We don't use cure accelerators so the cure process will take an extra 1-2 weeks after processing.

Cut sheet must be submitted by processing date otherwise "standard cut sheet" will apply.

Shoulder (circle one per line)

Boston Butt Roast	Butt Steaks	Ground
Picnic Roast	Picnic Steaks	Ground

Loin (select Bone-in or Boneless; circle one per line)

	Bone-in				Boneless			
Rib/Loin:	Chops	Roast	Both*	Ground	Chops	Roast	Both*	Ground
Sirloin:	Chops	Roast		Ground	Chops	Roast		Ground
Tenderloin:	(included in Porterhouse/T-bone chop)				Chops	Roast (whole)		Ground
Babyback Ribs:	N/A				Yes			Ground

*Both: Can do half chops and half roast

Side (circle one per line)

Belly:	Fresh (uncured/whole)	Cured/Smoked/Sliced	Ground
Spare Ribs:	Yes	Ground	

Leg (circle one option)

Leg (Boneless):	Fresh (uncured/whole)	Fresh (sliced)	Ground
	Cured/Smoked (whole)	Cured/Smoked (sliced)	Both

Special Notes/Instructions:

Other: (circle) Liver* Tongue* Heart* Shanks/Soup Bones

* Must be known before slaughter

Bulk Sausage

	%
Plain/Unflavored	_____
Breakfast (Sage)	_____
Mild Italian	_____
Hot Italian	_____
Total	100%

Internal Use Only

Saus. Lbs		Lbs
_____	Belly 1	_____
_____	Belly 2	_____
_____	Ham 1	_____
_____	Ham 2	_____

updated Sept 2025