## **Sunken Bridge Meats Pork Cutting Instructions** Quantity:\_\_\_\_ Uninspected □ Kill/Hanging Charge □ Producer :\_\_\_\_\_ Customer:\_\_\_\_\_ Phone # Drop-off Date\_\_\_\_\_kgs/lbs Allergies: YES •/NO • Type of Allergy: FRESH CUTS Shoulder Roast • Shoulder Steak • Bone in Chops • **Boneless Chops** • Spare Ribs • Back Ribs • SS Ribs • Rind On/Off Side Pork Cut • Slab • Pork Hocks • Whole • Cut o Leg Roast • Leg Steaks • Cutlets • Offal's Dog bones • Tongue • Lard • Head • Heart • Liver • lbs/kgs Smoked Products Bone in Skinless Ham • Boneless Skinless Ham • Cut in ½ ° ¼ ° Ham steaks • Smoked Hocks • Smoked Porkchops • Sliced • Whole • Bacon Sliced • Slab • Steak/ Chop 3/4 inch • 1 inch • Other: Steaks/pkg:\_\_\_\_ Thickness: Paper wrap(\$1.10/lb):\_ Vacuum Sealed(\$1.45/lb):\_ Roast Size (lbs) lbs Ground • 1lbs • 2lbs • Other: **Type of Sausage** Jerky Type of Sausage Weight Initial (25lb Min.) (10lb Min.) Jerky (OFFICE (OFFICE USE ONLY) USE ONLY) Smoked • Fresh • % Beef

Smoked • Fresh •

% Beef

Notes: