

Name _____

Pork Processing

Phone () _____

1/2 whole

Customer Number _____ Hanging Weight _____

Item	Size of Pkg.	No. of Cuts
Ground Pork	1 lb. 1 1/2 lb.	
Seasoned Ground Pork	1 lb. 1 1/2 lb.	
Porkie Links	per pkg.	
Brats / Brat Patties	per pkg.	
Shoulder Steak	per pkg.	
Shoulder Roast	lb.	
Country Style Ribs	per pkg.	
Soup Bones	yes or no	
Spare Ribs	yes or no	
Bacon	lb.	
Side Pork	lb.	
Ham Roast (fresh)	lb.	
Ham Steak (fresh)	per pkg.	
Smoked Ham	cntr slices/ends all slices whole half 1/4	
Pork Hocks	yes or no	
Pork Cutlets	per pkg.	
Pork Chops	per pkg.	
Loin Roast	per pkg.	
Pork Chops for Stuffing	per pkg.	
Lard		
Pork Liver		
Pork Heart		
Pork Tongue		
VAC PAC or PAPER		