

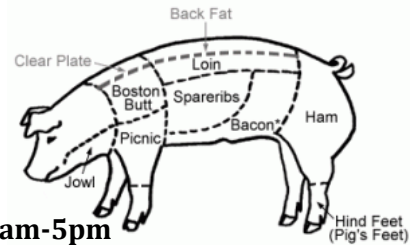


Pork Cutting Instructions

Cut instructions must be received at the time of drop off.

If more than one option is selected in any section, please note how much of each is desired.

890 Marguerite Ave, Corning, CA 96021 530-824-6328 M-F 9am-5pm



Please fill this form out entirely. **By law we must have your first & last name, address, and phone number.**

Name: _____ Phone#: _____ ID# _____

Address: _____

Kill Date: _____ Owner Kill Ranchers Kill Hot Carcass Weight: _____

Whole Hog Half Hog (1/2) A _____ B _____ Scrap: _____

Chop Thickness: 1/2" 3/4" 1" 1 1/4" 1 1/2" **Roast Size (in pounds):** 1-2 2-3 3-4 other: _____

LOIN CHOPS

- Bone-In or Boneless
 Chops Chops
 Qty per Pkg _____ Tenderloin
 None - Grind Babyback Ribs

BOSTON BUTT

- Bone-In or Boneless
 Roast Roast
 Steaks: 3/4" 1" 1 1/4" 1 1/2"
 Country Style Ribs (1 1/2")
 None - Grind

PICNIC SHOULDER

- Roast (Boneless)
 None - Grind

HAM

*Weight _____

CURED

- Steaks per pkg. 1/2" Boneless Steaks
 Whole Roast
 Halved (1/2)
 Quartered (1/4)

FRESH

BELLY

- Fresh Side Whole
 Bacon (Smoked/Cured) *Weight _____
 Spare-Ribs

HOCKS

- Smoked/Cured *Weight _____
 None - Grind

FRESH SAUSAGE

- Bulk Chub or Links
 1 lb or 2 lbs
 Breakfast Hot Regular
 Italian Hot Regular
 Chorizo Hot Regular
 Maple

GROUND PORK

- Yes No
 1 lb or 2 lbs per package

ORGANS (if available)

- Heart Liver

NOTES:

*SMOKED MEAT TOTAL lbs

<p style="text-align: center;"><u>PACKAGING</u></p> <p>Date wrapped: _____</p> <p>Wrapper: _____</p> <p>Total Packages: _____</p>	<p>*Choosing a specialty product takes away from your grind or cut of meat. At additional cost: <input type="checkbox"/> Fresh Sausage <input type="checkbox"/> Smoked Ham/Hocks/Bacon <input type="checkbox"/> Smoked Brats <input type="checkbox"/> Smoked Polish <input type="checkbox"/> Smoked Hot Links <input type="checkbox"/> Fresh Sausage Patties Weight _____ @\$ _____ <input type="checkbox"/> _____</p>	<p>Slaughter Fee : \$ _____</p> <p>Waste Fee: \$ _____</p> <p>Weight _____ @\$ _____ per LB</p> <p>Processing: \$ _____</p> <p>Smoking Fees: \$ _____</p> <p>#Boxes _____ @ _____ \$ _____</p> <p style="text-align: right;">Grand Total \$ _____</p>
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We will notify you when your order is ready. Orders must be picked up within 5 days of notification or you will be charged \$10/day for locker freezer storage.

Signature _____ Date _____ *Thank You for the business, it is appreciated.*