



# Don's Custom Meats

Phone: 330-866-9692

Pork Cutting Instructions

Fax: 330-866-2992

Cut For: \_\_\_\_\_ Ph. #: \_\_\_\_\_

Pork From: \_\_\_\_\_ (if not your own raised)

<b>Circle One:</b>
Whole Hog
Half Hog

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PORK CHOPS: \_\_\_\_\_" thickness; \_\_\_\_\_ chops per pkg.

PORK LOIN ROAST (end cut): \_\_\_\_\_ lbs. per roast

PORK SHOULDER: \_\_\_\_\_ Roasts: \_\_\_\_\_ lbs. per roast  
\_\_\_\_\_ Steaks: \_\_\_\_\_" thickness; \_\_\_\_\_ steaks /pkg.

**OR**

\_\_\_\_\_ Picnic Ham (whole shoulder cured) \_\_\_\_\_ Whole \_\_\_\_\_ Half \_\_\_\_\_ Sliced

SPARE RIBS: \_\_\_\_\_ lbs/cut pcs. per pkg. **OR** \_\_\_\_\_ whole slab/pkg. (un-cut)

HAMS: \_\_\_\_\_ Cured & Smoked Ham \_\_\_\_\_ Whole \_\_\_\_\_ Half \_\_\_\_\_ Quartered  
\_\_\_\_\_ Center slices; \_\_\_\_\_ All sliced; \_\_\_\_\_ slices per pkg.

**OR**

\_\_\_\_\_ Fresh Leg \_\_\_\_\_ Whole \_\_\_\_\_ Half \_\_\_\_\_ Quartered **or** \_\_\_\_\_ Cut into \_\_\_\_\_ lb. Roasts  
\_\_\_\_\_ Center Slices \_\_\_\_\_ All Sliced \_\_\_\_\_ Cubed pork steaks; \_\_\_\_\_ Slices/steaks/pkg.

Fresh is no smoke/cure.  
It is: **fresh pork** in frozen pkgs.

BACON: \_\_\_\_\_ Cured & Smoked (circle one)  
\_\_\_\_\_ Fresh Side \_\_\_\_\_ lbs. per pkg.; Sliced: Thick - Medium - Thin

HAM HOCKS: \_\_\_\_\_ Cured & Smoked  
\_\_\_\_\_ Fresh Hocks  
\_\_\_\_\_ put into Sausage

Types of Seasonings

There is a  
**10 lb. MIN.** for casing (reg. or small) per season ing

**SAUSAGE:** \_\_\_\_\_ PLAIN Ground Pork \_\_\_\_\_ Bulk; \_\_\_\_\_ lbs./pkg.; \_\_\_\_\_  
\_\_\_\_\_ Salt & Pepper \_\_\_\_\_ Regular Cased; \_\_\_\_\_ lbs./pkg. (.50/lb.); \_\_\_\_\_  
\_\_\_\_\_ Country Mild \_\_\_\_\_ Small Link ; \_\_\_\_\_ lbs./pkg. (.60/lb.); \_\_\_\_\_  
\_\_\_\_\_ Sage Hot \_\_\_\_\_ (in a coil)  
\_\_\_\_\_ Sweet Italian  
\_\_\_\_\_ Hot Italian

On half hog:  
**ONLY ONE**  
type season unless  
putting  
shoulder or ham  
into sausage

**LIVER:** \_\_\_\_\_ Yes/Sliced \_\_\_\_\_ No

**HEART:** \_\_\_\_\_ Yes \_\_\_\_\_ No

**TONGUE:** \_\_\_\_\_ Yes \_\_\_\_\_ No