

741 Garfield St S Almena, WI (715)357-3592

PORK CUTTING INSTRUCTIONS

NAME:PHONE:			PURCHASED FROM:			
		WHOLE	HALF			
WRAPPING:	CRY-VAC (\$.95/L	В)				
SHOULDER SECTION:						
ROASTS:	#'S PER ROAS	Γ	and/or	STEAKSSTEAK THICKNESS:		r other
HAM SECTION: FRESH OR CURED(\$1.25/LB) (If your getting whole hog you can do both)						
WHOLE	CUT IN-1/4's	CUT IN- 1/2's	and/or	STEAKS_ STEAK THICKNESS:		r other
BELLY SECTION: SIDE PORK OR BACON(\$1.25/LB) (If your getting whole hog you can do both)						
WHOLE	OR	SLICED		THIN SLICE MEDIUM SLICE THICK SLICE		
LOIN SECTION:	PORK CHOPS:	per pkg		THICKNESS: 1/2	" 3/4" 1" or o	ther
TRIM MEAT: *** You can choose 1 or 2 items for Whole Hog and 1 item for a Half Hog*** PLAIN GROUND PORK BREAKFAST SAUSAGE BULK(\$1.49/LB) OR LINKS/PATTIES(\$2.49/LB) ITALIAN SAUSAGE BULK(\$1.59/LB) OR RINGS/BRATS (\$2.59/LB) MAPLE SEASONING(\$1.99/LB) OR LINKS/PATTIES(\$2.99/LB) REG BRATS(\$2.30/LB) SPECIALTY BRATS(\$3.30/LB) (SEE WEBSITE FOR FLAVOR OPTIONS) SHANKS: YES OR NO						
RIBS: YES or NO NECK BONES: YES or NO						

LIVER: YES or NO
HEART: YES or NO
TONGUE: YES or NO
LARD: YES or NO

^{**}Everything will be boxed and ready for pick up included in price**