

Almena Meat Company, Inc. (715)357-3592

## PORK CUTTING INSTRUCTIONS

(Pleasse make sure form is filled out completely) (Everything will be Cry-Vac)

NAME:	PHONE:
PURCHASED FROM:	DATE:
PURCHASED AMOUNT:	WHOLE HALF (Please Circle One)
SHOULDER SECTION:	ROASTS:#'S PER ROAST
HAM SECTION: (If your getting whole hog you	FRESH OR CURED (\$1.25/LB) *Billed on Green Weight* (Average weight loss is 15-20%) can do both)
WHOLE	CUT IN-1/4's** CUT IN- 1/2's** and/or STEAKS**per pkg. STEAK THICKNESS: 1/2" 3/4" 1" or other
BELLY SECTION: (If your getting whole hog you	SIDE PORK OR BACON (\$1.25/LB) *Billed on Green Weight* (Average weight loss is 15-20%) can do both)
WHOLE	OR         SLICED**         THIN SLICE           MEDIUM SLICE         THICK SLICE
LOIN SECTION:	PORK CHOPS:per pkg
-	*** You can choose 1-2 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: RIBS: NECK BONES: LIVER: HEART: TONGUE:	YES OR NO

<sup>\*\*</sup> Indicates additional processing charges\*

<sup>\*</sup>Prices subject to Change without Notice\*

<sup>\*</sup>USDA may do random biological residues testing\*

<sup>\*</sup>Billed on Hang Weight\* (Average take home weight is 70%)

<sup>\*</sup>Any cuts that aren't taken or not circled will go into trim meat\*