

Pork Cut Sheet



Name: _____ Phone: _____ Producer: _____

SHOULDERS:

Arm roast: Yes No

Shoulder butt (pick 1 for half hog, pick up to 2 for whole hog): Steaks Cottage Bacon Roasts

Country Style Spare Ribs Grind for Sausage

BELLY:

Bacon (pick thickness): Thin Medium Thick or Freshside

LOINS:

Chop thickness: 3/4" 1" 1 1/4" 1 1/2"

Chops per package: 2 3 4

Boneless Chops Yes No If Yes, Baby Back Ribs Yes No

Loin Roast Yes No

Spare Ribs: Yes No

LEGS:

Hams: Whole 1/2 1/3.... Center Cut Steaks All Steaks

Or Fresh Roasts Grind for Sausage

Hocks: Yes No

SAUSAGE:

(Select 1 flavor per half or 2 for a whole hog.):

Breakfast (mild)

Sweet Italian

Hot Italian

Chorizo

Plain Ground Pork

Special instructions:

LARD: Yes No

GM Use Only

Rail Wt. _____

Cure Wt. _____

Half Whole

C M NA

2C 2M 2NA

Rail Wt. _____

Cure Wt. _____

Half Whole

C M NA

2C 2M 2NA

Rail Wt. _____

Cure Wt. _____

Half Whole

C M NA

2C 2M 2NA

Note: The options underlined above are standard Garfield Meats cuts and will be followed unless marked otherwise. If you have questions or would like help completing the sheet, please call us at 509-635-1217.