

Garfield Meats
102 N. 3rd Street
Garfield, Washington 99130
509-635-1217
garfieldmeats@gmail.com

Pork Cut Sheet



Name: _____ Phone: _____ Producer: _____

Half Whole

WHOLE ANIMAL OPTIONS Grind all the animal: Yes No

SHOULDERS:

Arm: Roasts Grind

Butt (pick 1 for 1/2, pick up to 2 for whole): Steaks Cottage Bacon Roasts Country Style Spare Ribs Grind

BELLY:

Bacon (pick thickness): Thin Medium Thick **OR** Fresh Side

LOINS:

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

Chops per package: 2 3 4

Chops: Bone-in **OR** Boneless | If Boneless, Baby Back Ribs No Yes

Loin Roast: No Yes

Spare Ribs: Yes **OR** Grind

LEGS:

Hams: Cured and Smoked **OR** Fresh

Whole 1/2 1/3 Center Cut Steaks All Steaks Roasts **OR** Grind

Fresh Hocks Yes **OR** Grind

SAUSAGE (Pick 1 option):

Regular (Breakfast) Sweet Italian Hot Italian Plain Ground Pork

Special Instructions:

LEAF LARD: No Yes

Boxing Service (\$5/box) No Yes

GM Use Only	
Rail Wt.	_____
Cure Wt.	_____
<input type="checkbox"/> Half	<input type="checkbox"/> Whole
Rail Wt.	_____
Cure Wt.	_____
<input type="checkbox"/> Half	<input type="checkbox"/> Whole
Rail Wt.	_____
Cure Wt.	_____
<input type="checkbox"/> Half	<input type="checkbox"/> Whole

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.

REMINDER: Bring coolers or boxes when you come to pick up unless you indicate you'd like our boxing service.