

PORK CUT SHEET



244 WARE RD. SCIENCE HILL, KY 42553

SUMMIT MEAT PROCESSING
THE PEAK OF QUALITY AND SERVICE

P: 606-423-9369

B

CUSTOMER NAME: _____ DATE: _____

ID#: _____ PHONE #: _____

USDA:(Y/N) _____

LIVE WEIGHT: _____ SIDE 1 2 (CIRCLE ONE)

COLOR: _____

HAMS

- Cured and Smoked OR
- Fresh (Not cured or smoked)
 - Sliced
 - Whole
- OR
- Roasts OR Sausage

WEIGHT: _____ (to be input by staff)

SHOULDERS

- Cured and Smoked OR
- Fresh (Not cured or smoked)
 - Sliced
 - Whole
- OR
- Roasts OR Sausage

WEIGHT: _____ (to be input by staff)

BACONS

- Cured and Smoked OR
- Fresh (Not cured or smoked)
 - Sliced
 - Whole
- OR Sausage

WEIGHT: _____ (to be input by staff)

JOWLS

- Cured and Smoked OR
- Fresh (Not cured or smoked)
 - Sliced
 - Whole
- OR Sausage

WEIGHT: _____ (to be input by staff)

HOCKS

- Cured and Smoked OR
- Fresh (Not cured or smoked)
 - Sliced
 - Whole
- OR Sausage

WEIGHT: _____ (to be input by staff)

PORK CHOPS

- Boneless Thickness: _____ (1/2", 3/4", 1")
 - Tenderized
- Bone In Thickness: _____ (1/2", 3/4", 1")
- Butterflied _____ # per pack

SAUSAGE

Seasoning (Circle One)

Hot Mild X Sage X Sage, X Pepper Southern

- 1 Pound Bags OR
- 2 Pound Bags

Special Instructions _____

PORK BURGER (Unseasoned)

Pounds _____

Patties (Yes or No) _____

- Ribs Neck Bones
- Backbone Spare Ribs - Whole OR Cut
- Fat
- Liver
- Head

Special Instructions: _____