



HOG/PORK

Cutting Instruction Sheet

3728 U.S Hwy 69 N.
Lufkin, Texas 75904
(936) 634-9211

Name _____	Phone _____			
Farmer Name _____	Call or Text _____	Animal # _____	Hanging Weight _____	

WHOLE OR HALF

		BOSTON BUTT OR PORK STEAKS Thickness _____ Number per package _____ SHOULDER ROAST		
		SPARE RIBS	Processing Notes:	
		PORK LOIN ROAST Whole or Half OR PORK CHOPS BONE-IN OR BONELESS Thickness _____ Number per package _____		
		HAM Whole _____ Cut in 1/2 _____ Slice all _____ Roast with ham slices _____ Roast size _____#	Processing Notes:	
		GROUND PORK OR PAN SAUSAGE Reg. _____ Hot _____	SMOKED SAUSAGE Reg. _____ Cajun _____ German _____ Jal/Cheese _____	SMOKED SAUSAGE 10# MINIMUM on each flavor \$3.29# whatever we stuff and smoke
		LIVER HEAD		

COST:	.LB	x WEIGHT	+ KILL FEE \$	
				TOTAL \$