

# PORK CUTTING INSTRUCTIONS

Kawartha Meats Inc

OWNER NAME \_\_\_\_\_ CUSTOMER NAME \_\_\_\_\_  
 ADDRESS \_\_\_\_\_ ADDRESS \_\_\_\_\_  
 PHONE \_\_\_\_\_ PHONE \_\_\_\_\_  
 SLAUGHTER DATE \_\_\_\_\_ WEIGHT \_\_\_\_\_

WHOLE \_\_\_\_\_ HALF \_\_\_\_\_

CHOP THICKNESS 1/2" \_\_\_\_\_ 3/4" \_\_\_\_\_ 1" \_\_\_\_\_ 1 1/4" \_\_\_\_\_ OTHER \_\_\_\_\_  
 CHOP PER PACK 2 \_\_\_\_\_ 3 \_\_\_\_\_ 4 \_\_\_\_\_ OTHER \_\_\_\_\_

ROAST SIZE 2-3 LBS \_\_\_\_\_ 3-4 LBS \_\_\_\_\_ 4-5 LBS \_\_\_\_\_ OTHER \_\_\_\_\_  
 HAM SIZE 2-3 LBS \_\_\_\_\_ 3-4 LBS \_\_\_\_\_ 4-5 LBS \_\_\_\_\_ OTHER \_\_\_\_\_

HAM ROASTS \_\_\_\_\_ STEAKS \_\_\_\_\_ SOME OF EACH \_\_\_\_\_ SMOKED\*\* Y / N  
 HAM STEAK THICKNESS \_\_\_\_\_ HAM STEAKS PER PACK \_\_\_\_\_

SHOULDER ROASTS \_\_\_\_\_ CHOPS \_\_\_\_\_ SOME OF EACH \_\_\_\_\_ SMOKED\*\* Y / N

LOIN ROASTS \_\_\_\_\_ CHOPS \_\_\_\_\_ SOME OF EACH \_\_\_\_\_ SMOKED\*\* Y / N

BELLY SLICED BACON - THICKNESS \_\_\_\_\_ LBS PER PACK \_\_\_\_\_ SMOKED\*\* Y / N

STEW TOTAL POUNDS \_\_\_\_\_ LBS PER PACK \_\_\_\_\_

GROUND TOTAL POUNDS \_\_\_\_\_ LBS PER PACK \_\_\_\_\_

SPARE RIBS Y / N SOUP BONES Y / N

HOCKS Y / N

PATTIES\*\* TOTAL POUNDS \_\_\_\_\_

SAUSAGE\*\* TOTAL POUNDS \_\_\_\_\_ LBS PER PACK \_\_\_\_\_

OTHER INSTRUCTIONS OR SPECIAL CUTS \_\_\_\_\_

**\*\* EXTRA CHARGE FOR: SINGLE PACK CHOPS, PATTIES & SAUSAGE, SMOKING**

SLAUGHTER	<u>\$100.00</u>		
Over 300LB	<u>\$120</u>	SMOKING <u>\$2.50 /LB</u>	PATTIES & SAUSAGE <u>\$2.00 /LB</u>
CUT & WRAP	<u>\$ 1.00 /lb</u>		VAC PACK <u>\$0.75 /BAG</u>