



Cutting Instructions PORK

250-567-8571 or 250-570-9220
1487 Derksen Rd.
Vanderhoof, BC
V0J 3A0

<p>Name: _____</p> <p>Date: _____</p> <p>Phn #: _____</p>	<p>Carcass: Whole - Half</p> <p>Carcass Weight: _____</p> <p>Gov. Inspected: Yes - No</p> <p>Cleanliness: Good - Fair - Poor</p>
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Steak/Chop Thickness: ¾" (standard) - 1"
Steak/Chop per Pkg: 1 - 2 - 3
Steak/Chop: Bone In - Bone Out

Leg/Ham

- Smoked** – Hams - Steaks - ½ and ½
- Fresh** – Roasts - Steaks - ½ and ½
- Ground**

Picnic

- Roasts
- Hams
- Ground

Belly

- Cured & Smoked **Sliced:** Yes - No
- Fresh
- Ground

Ground

- Packed **Pkgs:** 1.5lbs - 2lbs
- Mennonite Sausage (min 25lbs) **LBS:** _____
- Breakfast Sausage (min 13lbs) **LBS:** _____

Loin

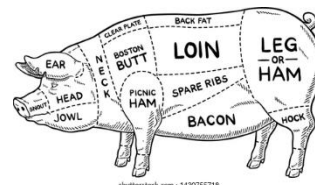
- Chops
- Roasts
- ½ and ½

Other

- Ribs
- Hocks - Smoked - Fresh
- Fat

Boston Butt

- Steaks
- Roasts
- ½ and ½
- Ground



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