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Pork Cutting Instructions

This sheet is only meant to help guide you through the cutting process, but does not act as your finalized set of cutting instructions. In order to confirm your instructions, you must speak to us either over the phone or in person to avoid miscommunications and mistakes.

Check the far left "GRIND" column if you want to add the cut to ground meat or sausage. Circle choices of Roast/Steak and Number per Package in the unshaded sections. Our Standard Cuts are indicated by a * after the cut/packageing. On the second page there are sausage options and a pork wholesale chart (for reference).

If you have any questions or are interested in any cuts that you do not see listed, please call us.

Name:	1/2 OR WHOLE
Phone:	Hanging Weight:

Packaging: (circle one)	Paper-Wrap	Vacuum Seal
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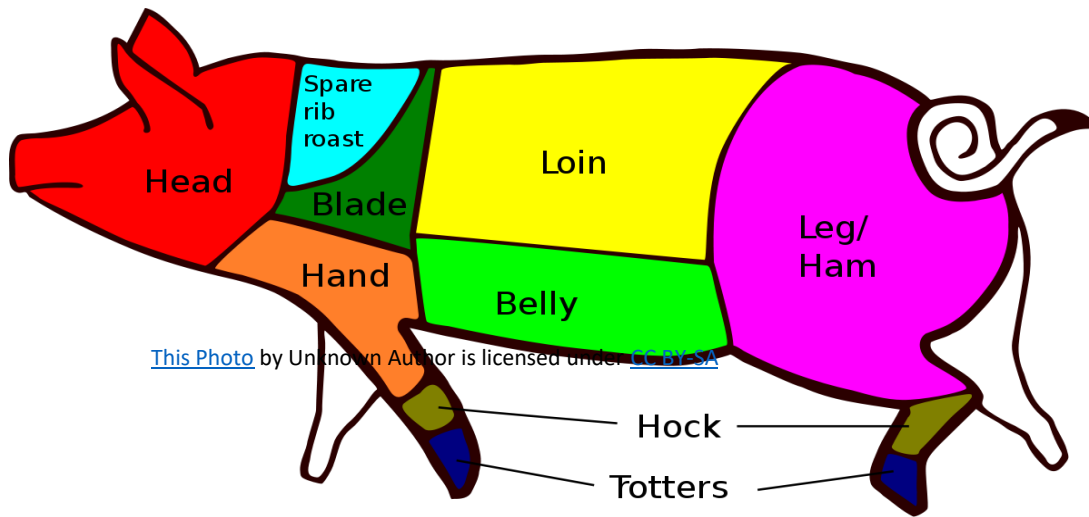
GRIND	CUT OF MEAT	SMOKING	ROAST/STEAK?	NO. PER PACKAGE	NOTES	
	LEG	Ham* (smoked) (add. \$1.80/lb) OR	Ham Roasts* OR Ham Slices	1/4's OR 1/2's* 2 OR 3	Smoked Hocks: Y / N	
		Fresh Leg	Leg Roasts OR Leg Steaks	1/4's OR 1/2's 2 OR 3		
		BACON	Bacon* (smoked) (add. \$1.80/lb) OR	Sliced Bacon* (add. \$6.00/side) OR Slab Bacon		1# 1/2's OR 1/4's
			Fresh Belly	Slab Belly		1/2's OR 1/4's
	SHOULDER (PICNIC)		Steaks OR Bone-In Roasts*	2 OR 3 3-4#* OR 5-6#		
	BOSTON BUTT		Steaks OR Bone-In Roasts*	2 OR 3 3-4#* OR 5-6#		
	RIB (CENTER)		Bone-in Chops	4	Babyback ribs = boneless chops	
	LOIN		Bone-in Chops	4		
	SPARERIBS			1		
	FEET			YES OR NO		
	NECKBONES			YES OR NO		

****CONTINUED ON BACK****

****CONTINUED FROM FRONT****

Plain Ground Pork	1#	
OR		
Country Bulk		
(10# complimentary for whole hog 5# complimentary for 1/2 hog)	1#	Mild OR Hot
OR		
Italian Bulk	1#	Mild OR Hot

LINKED SAUSAGE OPTIONS				
15# minimum per type (must grind something) Please call for consultation.				
Chorizo	Bratwurst	Mild Italian Link	Hot Italian Link	Mild Country Links
Smoked Polish	Smoked Chili Cheese	Smoked Polish w/ Jalapenos & Cheese	Smoked Louisiana Hot Links	Smoked Linguisa



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