****

**Owner: Jenny Flint**

**815-651-5555**

**FamilyFarmMeats@gmail.com**

**Store Hours:**

**Tues.-Thur. 10-2**

**Fri. 10-4**

**Sat. 9-2**

**Hog Cutting Instruction Form**

Customer Info:

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone #: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Email: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Hog Slaughter Date**: \_\_\_\_\_\_\_\_\_\_\_\_\_

**Portion Size:**

* Whole
* Half

**\*\* Please Select Below All the Options you Desire! \*\***

**Wrapping:**

* White Paper
* Vac Packed

\*\*Vac Packed is roughly $60 more on a half and $120 more on a whole than white paper wrap\*\*

**SHOULDER (Multiple Options)**

* Shoulder Steaks
* Shoulder Roasts

 >If Yes, How many lbs. Each? \_\_\_\_\_\_

* Grind for Sausage

**LOIN (CHOOSE 1 OPTION)**

* Butterfly Chops
* Back Ribs
* Pork Tenderloin
* Spare Ribs
* Boneless Chops
* Back Ribs
* Pork Tenderloin
* Spare Ribs
* Bone In Chops
* Spare Ribs ONLY

**NOTE**: IF you choose Butterfly or Boneless chops you get Back Ribs, Spare Ribs and Tenderloin. IF you choose Bone In Chops you only get Spare Ribs!

**NOTES:**

**BELLY (CHOOSE 1 OPTION)**

* Bacon Cured 1 lb. Packs
* SLICED Pork Belly/Side Pork
* Pork Belly Left Whole

**LEG (Multiple Options)**

* Fresh Hams (Not Smoked or Cured)

>If yes, How many lbs. Each? \_\_\_\_\_

* Smoked Hams

>If yes, How many lbs. Each? \_\_\_\_\_

* Smoked Ham Steaks
* Grind for Sausage

**MISC. CUTS (Multiple Options)**

* Neck Bones
* Liver
* Lard
* Jowls

**SAUSAGE**

**\*HALF HOG gets up to 2 Sausage Options**

**\*WHOLE HOG gets up to 3 Sausage Options**

**(Brats, Links or Patties are an additional charge per lb.)**

* Breakfast Sausage Bulk 1lb. Pack
* Breakfast Sausage Links
* Breakfast Sausage Patties
* Hot Breakfast Sausage Bulk 1lb. Pack
* Italian Sausage Bulk 1 lb. Pack
* Italian Sausage Links
* Ground Pork Bulk 1 lb. Pack
* Seasoned Pork Patties
* Bratwurst Patties
* Fresh Brats
* Beer Brats
* Cheddar Brats
* Mushroom & Swiss Brats

**ALL CURED MEAT TAKES AN ADDITIONAL 30 DAYS FROM DATE BUTCHERED**