Pork Cut Sheet

Last Name:	First Name:
Supplier:	Amount of Hog: ½ 1
Phone:	Email:
Ham Cuts:	Hams Curing/Smoking:
□ Steaks and Roasts	□ Yes
□ All Steaks	□ No
□ All Roasts	□ Half
□ Leave Whole	□ Grind
□ Cut in Halves	
□ Grind	
Steak Size:	Roast Size:
$\Box \frac{1}{2}$ " – Thin	□ 2-3 lb – Small
□ ³ / ₄ " – Medium	□ 3-4 lb – Medium
□ 1" – Thick	□ 4-5 lb – Large
□ 1¼" – Extra Thick	
Bacon Slices:	Bacon Curing/Smoking
□ Thin	□ Bacon
□ Medium	□ Fresh Side
□ Thick	□ Grind
□ Slab	
☐ Grind Shoulder Cuts	Shouldon Cymin o/Smalin o
☐ Steaks and Roasts	Shoulder Curing/Smoking ☐ Yes
☐ Steaks and Roasts ☐ All Steaks	□ Yes
□ All Steaks □ All Roasts	⊔ No □ Half
□ An Roasis □ Grind	□ Han □ Grind
Loin Cuts	
□ Chops and Roasts	Loin Curing/Smoking ☐ Yes
☐ All Chops	□ No
□ All Roasts	□ Half
□ Grind	□ Grind
Sausage #1	Sausage #2
□ Breakfast	□ Breakfast
□ Breakfast Links	□ Breakfast Links
□ Italian	□ Italian
□ Italian Links	□ Italian Links
□ Hot Italian	□ Hot Italian
□ Hot Italian Links	□ Hot Italian Links
☐ German Brats	□ German Brats
□ Chorizo	□ Chorizo
□ Smoked Kielbasa	□ Smoked Kielbasa
□ Ground Pork	□ Ground Pork
Miscellaneous Cuts	Memo:
(Select All that Apply)	
□ Country Style Ribs	
□ Spare Ribs	
□ Neck Bones	