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Custom Processing – Pork Cutting Instruction

Please print this Form and fill in your cutting preferences and Fax or email back to us:
403-845-7418 - info@rockymeats.com

Name: Date brought in:

Phone Number: Who brought in:

Please Circle one:

Ham:	Cured+smoked half or 1/4		Fresh Roast	Cutlets	Jerky
Bacon:	cured+smoked Yes No		Fresh	Side Pork	
	Sliced Yes No				
Shoulder-Butt	Roast		Steaks		
Shoulder-Picnic	Roast		Cured+smoked	Ground	
Chops:	cured+smoked		Fresh		
Chops Thickness	3/4 inch (Standard)		1/2 inch fast dry	1 inch BBQ	
Chops per Package	2	3	4	6	
Spare Ribs:	BBQ		Sweet/Sour Style		
Fat:	Yes		No		
Ground Pork:	Yes		No	lbs/Packages 1 lb	
Sausage	Yes		No		
	Fresh Breakfast Sausage				
	Smoked Sausage				
Organs:	Yes		No		
Roast Size: calculate 3/4lb / person	3-4 lbs (Standard)		3 lbs (minimum)		