

PORK CUTTING INSTRUCTIONS

C & C Processing 409 Commercial St. Diller, NE 1-402-793-5820 or 1-866-258-3825 www.bluevalleybrand.com

If you have questions or special instructions please refer to our online Cutting Guide for assistance. If you'd like, call us 8 am – 6 pm Mon. – Fri. or on Saturdays from 8 am to 2 pm.

First Name _____ Last Name _____

Address _____

City _____ State _____ Zip _____

Phone (____) _____

Email _____

Appointment Date: M/D/Y _____

Person Delivering: _____

Amount You're Getting (check one): Whole Hog Half Hog

CHOPS — If getting both Fresh & Smoked, please indicate how to split ex: 1/2, 1/4 etc.

Fresh Qty. per Pkg. _____ Thickness _____

(check one): All Possible 1/2 Total Amt.

1/4 Total Amt. Other _____

Smoked Qty. per Pkg. _____ Thickness _____

(check one): All Possible 1/2 Total Amt.

1/4 Total Amt. Other _____

None — Grind for Trim Meat

PORK SHOULDER STEAK

Yes Qty. per Pkg. _____ Thickness _____

None — Grind for Trim Meat

Leave as Roast _____

SHOULDER ROAST

Yes Lbs. per Pkg. _____

None — Grind for Trim Meat

HAM

CURED

Steaks 1 per Pkg. 1/2" thick (unless otherwise requested) _____

Roast Lbs. per Pkg. _____

Other (whole, halved, Qtrd.) _____

FRESH

Steaks 1 per Pkg. 1/2" thick (unless otherwise requested) _____

Roast Lbs. per Pkg. _____

Cutlets Qty. per Pkg. _____

Other _____

BELLY - Choose one only.

Fresh Side

Bacon

RIBS

Spare Ribs

Country Style - Not Available if getting Fr. Side or Bacon.

None, Grind for Trim Meat

HOCKS

Fresh

Smoked

None, Grind for Trim Meat

SAUSAGE

Yes Lbs. per Pkg. _____ Qty.(ex.: 1/2 of Trim Meat) _____

No

SAUSAGE PATTIES: 10 lb. minimum, 4 per Pkg. minimum

Patties per Pkg. _____ Lbs./Amt. Requested _____

GROUND PORK

Yes Lbs. per Pkg. _____ Qty.(ex.: 1/2 Trim Meat) _____

No

GROUND PORK PATTIES: 10 lb. minimum, 4 per Pkg. minimum

Patties per Pkg. _____ Lbs./Amt. Requested _____

OFFALS — Must know before slaughter in order to save

Liver

Heart

SPECIALTY PRODUCTS — Average Whole Hog: Approximately 15 – 20 lbs.

total trim with regular cuts. Not choosing other fresh cuts will increase your amount of trim. Ex. no shoulder steak, no ham etc. Call with your questions.

BBQ — 10 Lb. Minimum, Taken from Shoulder or Ham

Total Lbs. Requested _____ Qty. per Pkg. _____

Polish Sausage — 15 Lb. Minimum, 1 lb. pkgs., Taken from Trim Meat

Regular Jalapeno Cheddar

Total Lbs. Requested _____

Ham Sticks — 15 Lb. Minimum, 1 lb. pkgs., Taken from Trim Meat

Total Lbs. Requested _____