

# 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 \_\_\_\_\_