

**RANCHHOUSE MEAT CO. PORK CUTTING INSTRUCTIONS**

CUSTOMER NAME \_\_\_\_\_ PH: \_\_\_\_\_ DATE \_\_\_\_\_ WEIGHT \_\_\_\_\_

PICK UP DATE \_\_\_\_\_ CUT DATE \_\_\_\_\_ SUPPLIED BY \_\_\_\_\_

ROAST SIZE \_\_\_\_\_ pounds BONELESS \_\_\_\_\_ CHOP THICKNESS \_\_\_\_\_ CHOPS PER PACKAGE \_\_\_\_\_

BLADE: ROAST OR GROUND

SHOULDER: ROAST OR GROUND

LOIN: ROAST OR CHOPS

FRESH HIND LEG : ROAST OR STEAK OR CURED HAMS HAM: BONE IN \_\_\_\_\_ OR BONELESS \_\_\_\_\_ WEIGHT \_\_\_\_\_

BACON \_\_\_\_\_ SIDE PORK \_\_\_\_\_ SLICED \_\_\_\_\_

GROUND PORK TRIM \_\_\_\_\_ PKG SIZE \_\_\_\_\_ SAUSAGE \_\_\_\_\_ SAUSAGE TYPE \_\_\_\_\_

RIBS \_\_\_\_\_

PORK HOCKS \_\_\_\_\_ LARD \_\_\_\_\_ GROUND \_\_\_\_\_

HEART \_\_\_\_\_ LIVER \_\_\_\_\_/SLICED \_\_\_\_\_

SPECIAL INSTRUCTIONS

Date _____ Weight _____ Grinding _____ Curing _____ Slicing _____ Other _____ CUSTOM or STORE	Date _____ Weight _____ Grinding _____ Curing _____ Slicing _____ Other _____ CUSTOM or STORE
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