

PORK INSTRUCTIONS

WHAT YOU NEED TO KNOW WHEN SUBMITTING PORK INSTRUCTIONS:

Any cuts of meat you do not want will go towards your sausage

- **Pork Chops** – Y or N If yes,
 - Thickness of chops (1/2" up to 1 ó")
 - How many per package (2 or more)
- **Loin** – Y or N If no,
 - Cured or Fresh
 - Pork Chops
 - How thick (1/2" up to 1 ó")
 - How many per package (2 or more)
- **Hams** – Y or N. Typically Bone-In weighs 18-20lbs and Boneless weighs 10-12lbs. If yes,
 - Cured and Smoked or Fresh
 - Whole or half
 - Size (2 – 3 pounds or 3 – 4 pounds)
- **Ham Steaks** – Y or N If yes,
 - How thick (1/2" up to 1 ó")
 - How many per package (1 or more)
- **Bacon** – Y or N. If yes,
 - Cured and Smoked or Fresh Side
 - Slicing - Thin, Medium, or Thick
 - 1; 1 1/2; or 2 lb. packages
- **Shoulders** – Y or N. If yes,
 - Roasts or Steaks or both
 - Roast size (2 – 3 pounds or 3 – 4 pounds)
 - Steaks - How thick and how many per package on steaks
 - Cutlets
- **Sausage (Which flavor)**
 - Mild, Med, Heavy or Hot
 - Ground Pork (No Seasoning Added)
 - Bulk – 1; 1 1/2; or 2 lb. packages
 - Casing
 - Patties
 - Mini Links

- Spare Ribs - Y or N
- Ham Hocks - Y or N
- Lard
 - Render
 - Grind
 - Bag