

Vanessa Meats & Deli Inc.  
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## Pork Cutting Instructions

Customers Name: \_\_\_\_\_

Phone Number \_\_\_\_\_

Email: \_\_\_\_\_

Farmers Name: \_\_\_\_\_

Check Amount: ½ Pig  Whole Pig  Bill to farmer  Customer

### Cutting Instructions

Ham: Smoked  Fresh  (only whole pig can have both)

- Steaks  and/or Roasts

Bacon: Smoked  Fresh pork Side  (Check One)

- 1lb Package  2lb Package  (Check One)

Loins: Pork Chops  Smoked Pork Chops  (only whole pig can have both)

- Per Package: 2  3  4  (Check One)

Spare Ribs: Whole  Cut in Half  (Check One)

Butt Chops: yes  No  Shoulder Roast: yes  No

- Butt chops per package: 2  3  4
- Shoulder Roast Size: 2lb  3lb  4lb

Hocks: Smoked  or Fresh  or Deboned for Trim

Note: If you select all the above there will only be +/- 15lbs of trim. To gain trim, avoid selecting butts and shoulders.

Trim: Ground Pork  or Sausage  or Smoked Sausage

- Sausage Flavours (minimum 25lb per Flavour): Hungarian  Italian  Dutch   
Farmer  honey Garlic  Octoberfest  Reg Breakfast Sausage

### Comments or Special Requests

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Office Use:

Carcass Weight: \_\_\_\_\_ Smoked product weight: \_\_\_\_\_ Amount of lbs of Sausage \_\_\_\_\_