Vanessa Meats & Deli Inc. Phone: 519-446-3897 Web: [www.vanessa-meats.com](http://www.vanessa-meats.com)

1971 Regional Rd. 4 Vanessa N0E 1V0 Email: sales@vanessa-meats.com

**Pork Cutting Instructions**

Customers Name:

Phone Number:

Email:

Farmers Name:

Check Amount: ½ Pig [ ]  Whole Pig[ ] Bill to farmer [ ]  Bill to customer[ ]

**Cutting Instructions**

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

* Steaks[ ]  and/or Roasts[ ] Roast weight: lbs

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[ ]

Please specify order preference of sausage flavours in comments if more than one.

 **Comments or Special Requests**

Office Use:

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