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 PigBill to farmer  Bill to customer

**Cutting Instructions**

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

* Steaks and/or RoastsRoast 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\_\_\_\_\_\_