



# MOUNTAIN TOP COUNTRY MEATS

## CUT LIST FOR PIGS

NAME: \_\_\_\_\_ DATE: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

TEL.: \_\_\_\_\_ CELL: \_\_\_\_\_ EMAIL: \_\_\_\_\_

### \*\*\*IMPORTANT\*\*\*

To accommodate all customers, THIS CUT LIST MUST BE COMPLETED UPON **OR** BEFORE ARRIVAL OF ANIMALS. If no cut sheet is provided, you agree to have us cut the animal as we choose, on your behalf.

**# Pigs Cut from this list:** \_\_\_\_\_ **Note:** If head, feet and intestines are wanted, please inform slaughterers at time of kill; they must be received directly by you, the customer, at that time.

**LIVER?** YES or NO. If yes: Whole, Chunked, or Sliced?    **HEART?** YES or NO. If yes, Whole or Sliced?

**KIDNEYS?** YES or NO.    **HOCKS?** YES or NO. If yes, Fresh or Smoked?    **BACK FAT?** YES or NO

**PORK BUTT ROAST OR COUNTRY STYLE RIBS OR GROUND:** YES, NO or BOTH

Weight of Roasts: \_\_\_\_\_ Smoked or Fresh    If choice is ribs, how many per pkg? \_\_\_\_\_

**SHOULDER ROAST OR COUNTRY STYLE RIBS OR GROUND:** YES, NO or BOTH

Weight of Roasts: \_\_\_\_\_ Smoked or Fresh    If choice is ribs, how many per pkg? \_\_\_\_\_

**GROUND UNSEASONED:** YES or NO. Weight of each Pkg: 1#, 1.5#, 2# or \_\_\_\_\_ **% of Total Ground:** \_\_\_\_\_

**SAUSAGE:** choose up to 3 for whole pig or 1 for ½ pig. Weight of each Pkg: 1#, 1.5#, 2# or \_\_\_\_\_

1. **Hot Italian:** Mild, Reg. or Super Hot AND Links, Bulk, or Both
2. **Sweet Italian:** Links, Bulk, or Both
3. **Breakfast:** Traditional, Low-Salt, or Maple AND Links, Bulk, or Both
4. **Chorizo:** Fresh or Smoked AND Links, Bulk, or Both
5. **Bratwurst:** Traditional or Cheesy [available only in links]
6. **Kielbasa:** Fresh or Smoked [15 # minimum; links only]
7. **Garlic Cheesy:** Yes or No [links only]
8. **Hot Dogs:** Yes or No [15# minimum]

**LOIN ROAST:** YES or NO. Weight of each roast: \_\_\_\_\_ **OR** Cut in Half?

**PORK CHOPS?** YES or NO. Thickness: 3/4", 1" or \_\_\_\_\_ # of Pork Chops per pkg: \_\_\_\_\_

Bone-In or Boneless? If Boneless, would you like the rack of ribs; If yes: Smoked or Fresh?

**PORK BELLY/BACON:** FRESH or SMOKED; if smoked, choose **one** flavor: Plain, Brown Sugar, Maple, Honey or Black Pepper. Slice Bacon? YES or NO; If yes, how thick: REG or THICK

**HAM:** FRESH or SMOKED? WHOLE or CUT IN HALF or STEAKS (how many? \_\_\_\_\_) or CUTLETS or SANDWICH MEAT (*avail. for smoked only*). If smoked, choose **one** flavor and weight: #\_\_\_\_ PLAIN, #\_\_\_\_ BROWN SUGAR, #\_\_\_\_ MAPLE, #\_\_\_\_ HONEY.

**\*\*SPECIAL REQUESTS:** \_\_\_\_\_

### THIS SECTION IS FOR THE BUTCHER to COMPLETE:

Dressed Weight of Pig:	Ham Weight:	Sausage Meat Weight:
Bacon Weight:	Rib Weight:	<b>TOTAL COST: \$</b> <b>PAID or DUE</b>