



MEAT PROCESSING  
LLC.

# Pork Cutting Instructions

3300 Bowling Green Rd  
Morgantown, KY 42261  
Office Phone 270-288-5046  
Cell Phone 270-999-5245

## Customer Information

Date \_\_\_\_\_

Customer Name \_\_\_\_\_

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

Email \_\_\_\_\_

Farmer's Name \_\_\_\_\_

**1/2 HOG                      or                      WHOLE HOG**

<i>Please check one item per section and indicate thickness and number per packages when applicable</i>					Thickness/Packaging/Notes
<b>Jowl Bacon</b>	Fresh Whole	Ground	Cured & Smoked		
<b>Front Shoulder</b>	Roast	Ground	Picnic		
	Boston Butt				<b>Whole</b> or <b>Halved</b>
	Shoulder Steak				<b>Thickness</b> ____ <b>Number per package</b> ____
<b>Bacon (Belly)</b>	Fresh Belly Halved	Ground	Cured & Smoked		
<b>Loin</b>	Whole Loin		Ground		
	Bone In Chops		Boneless Chops		<b>Thickness</b> ____ <b>Number per package</b> ____
<b>Tenderloin</b>	Whole Loin	Ground	Leave on Chops (only if choose bone in)		
<b>Ham</b>	Cutletts	Sliced Uncured	Ground	Roast	
	Cured & Smoked Whole		Cured & Smoked Sliced		<b>Thickness</b> ____ <b>Number per package</b> ____
<b>Ground</b>	Mild Sausage	Hot Sausage	Pork Burgers		<b>One Pound</b> or <b>Two Pound</b>
<b>Baby Back Ribs</b>	Yes (only if choose boneless chops or whole loin)				
<b>Spare Ribs</b>	Yes		No		
<b>Liver</b>	Yes		No		

Customer Name (printed)

Customer Signature

Date Signed

