Orange Custom Game and Meat Processing

Carcass ID/Weight			Pork Cut Sheet
Name		*items	not checked will be ground
Date		1/2 Carca	asswhole
Chops Thickness	Lbs per package	e Roast v	veight
Loin Bone-InBonelessRoastsSirloin End RoastCenter Cut Roast TenderloinWholeSlicedSt. I Baby Back RibsWholeSlicedSt. I	Rib End Country Style Rib Lewis Ribs	Roast	*Please use Value-Added Processing Form for smoked meat options.
JowlsWholeSmokedO ShoulderWhole1/2Smoked Boston ButtWhole1/2Other Cubes for Kabobslbs. Tenderized (cubed) Steakslbs. Ground Porkall grinds ORlbs. to	Belly	Whole B/I Roasts B/I Smoked Whole Smoked Steaks : Whole Smoked Whole	Whole Bnls Roast Bnls. B/I Whole Bnls B/I Steaks Bnls other belly SlicedThick cut bacon
Sausage (5 lb. minimum per flavor) Breakfast Bulk Link P Maple Breakfast Bulk Link P Maple Habanero Bulk Link P Sweet Italian Bulk Link P Hot Italian Bulk Link P Bratwurst Bulk Link P	Patty Shank Patty Bones Patty Other Patty Special		, etc

_____Check here if additional instructions are attached