



Pork Cutting Chart

Processors take 1-2 weeks from Process Date below.

Pickup will be arranged once LVBA has been notified by the processor. We cannot hold orders, so we will arrange same day exchange of product.

Name:					
Phone:					
Email address:					
Process Date:		Processor:			
Circle choices below:				Thickness	Pieces Per Pkg.
Pork Chops:	Bone-In	OR	Boneless and Tenderloin		
Spare Ribs:	Whole	Half	↳ and	B. Back	
Shoulder:	Butt:	Steaks	Roasts	Ground	
	Picnic:	Steaks	Roasts	Ground	
Hams:	Fresh	Cured & Smoked		Ground	
		Steaks	Half	Thirds	
		Bone-In	Boneless		
Bacon:	Fresh	Cured & Smoked		Ground	
		Whole	Sliced: Thick	Medium Thin	1lb
Jowl:	Fresh	Cured & Smoked		Ground	
		Cubed	Sliced: Thick	Medium Thin	1lb
Hocks:	Fresh	Cured & Smoked		Ground	
Sausage: _____ lb minimum between flavors					
Breakfast/Pan:	Regular	Hot & Spicy	SPG/Jalapeno		
Fresh Links:		Regular	Hot & Spice	SPG/Jal	4
Smoked Links:		Regular	Hot & Spicy	SPG/Jal	4
Summer Sausage: Not Available					
Fresh Ground Pork:	Yes	No			
Fat:	Yes	No			
Liver:	Yes	No			
Heart:	Yes	No			
Head:	Yes	No			
Special Notes:					