

HOG/PORK Cutting Instruction Sheet

8820 W US-36, Middletown,

IN, 47356

Phone: 765-799-4353

 $www.jacks lab custom meats.com\\jacks lacustom meats@gmail.com$

Custom	Retail 🗌

Last Name	First Name	Phone					
Farmer Name	WH	IOLE OR	Animal #	Live Weight	Hanging Weight		
Slaughter Fee and Kill Fee: \$100 (over 300 lbs. additional \$10) Freezer Storage Fee: \$10/day over 10 days Processing Whole or Half Hog Based on Hanging Weight: \$.90/lb.							
Place a CHECK MARK (\forall) beside each cut that you want and a LINE (—) beside the cuts that will go into ground pork/sausage Circle your final choice selections on the right. (S) = Standard option will be used if unmarked.							
	BUTT	OR .	(1"-S) 「 (2-3#-S)	Number per package _	(2-S)		
	PICNIC (ARM) ROAST Si	ze (2-3#-S) P	ROCESSING NOTES:				
	SPARE RIBS						
	PORK LOIN ROAST Whole or Cut in 1/2 or Roast Size (2-3#-S) BONE-IN (S) or BONELESS						
	OR PORK CHOPS BONE-IN (S) OR BONELESS Thickness (1"-S) Number per package (2-S)						
PORK TENDERLOIN (FISH) PROCESSING NOTES:					<u> </u>		
	SMOKED & CURED(S) BACON OR FRESH SIDE	Whole OR Sliced (S)					
	Whole Cut in 1/2 SMOKED & CURED (S) Slice all HAM OR 3# roast with ham slices (S) FRESH Roast size#						
	Hock SMOKED & CURED OR FRESH						
	GROUND PORK (unseasoned) OR SEASONED SAUSAGE (15# minimum, 1 flavor per 1/2 hog) (additional \$.15/lb) Salt & Pepper	BULK 1 lb. (S) OR 1.5 l	b. OR 2 lb.	(15# minimum) (additional \$1.50/lb Links/Brats OR Co	ils		
	Breakfast	(additional \$1.50/lb.)		lles man parle			
	Italian	4oz. (S) OR 6oz. Number per package	(4-5)	lbs. per pack Notes:	age		
	Bratwurst	Number per package	(4-3)				
	(2 Options per whole hog)						
	*Tenderloins/Babybacks will come Standard with Boneless Loin *Any Additional Seasoning over 25Lbs. will be Charged]						
***All Ground packages will Chubbed							
JACKSLAB CUSTOM MEATS USE ONLY: Cut Instruction initials Number of trays of processed meat:							