

# Mountain State Meats and Catering

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## PORK CUT LIST

CUSTOMER NAME: \_\_\_\_\_ Date in: \_\_\_\_\_  
Address: \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
Home Phone: \_\_\_\_\_ Work OR Cell Phone: \_\_\_\_\_  
CLERK: \_\_\_\_\_ kill date: \_\_\_\_\_ STORE TAG # \_\_\_\_\_ DEPOSIT \_\_\_\_\_

**LIVE WEIGHT** \_\_\_\_\_  
**SIDE A HANGING WT** \_\_\_\_\_  
**SIDE B HANGING WT** \_\_\_\_\_

### CUTTING INSTRUCTIONS

Pork Chops \_\_\_\_\_ Cut \_\_\_\_\_ Thick \_\_\_\_\_ OR Pork Loin \_\_\_\_\_  
Side Meat : Fresh \_\_\_\_\_ Cured \_\_\_\_\_ Smoke \_\_\_\_\_ Slice \_\_\_\_\_  
Ham: Fresh \_\_\_\_\_ Cured \_\_\_\_\_ Smoke \_\_\_\_\_  
Whole \_\_\_\_\_ Roast \_\_\_\_\_ Steaks \_\_\_\_\_

Front Shoulder: Roast \_\_\_\_\_ Steaks \_\_\_\_\_ Grind \_\_\_\_\_

Steak Thickness \_\_\_\_\_ Roast size in POUNDS \_\_\_\_\_

**(ANY OF THE ITEMS ABOVE YOU DO NOT DESIRE WILL BE DEBONED AND PUT INTO PLAIN GROUND PORK !)**

Ribs: whole side \_\_\_\_\_ short ribs \_\_\_\_\_

Ground: Plain pork \_\_\_\_\_ Sausage \_\_\_\_\_  
Sausage/Ground Pork Plain Pkg Size \_\_\_\_\_

**SPECIAL INSTRUCTIONS:** \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Organs: Tongue \_\_\_\_\_ Heart \_\_\_\_\_ Liver \_\_\_\_\_

Also available: links /bratwurst /kielbasa /Other items: ask

I have double checked cutting instructions above and verified that they are correct and final

**CUSTOMER SIGNATURE:** \_\_\_\_\_