



Cutting List: Half/Whole Hog

NAME: _____ WEIGHT: _____
 PHONE: _____ HARVEST DATE: _____
 DATE: _____ HARVESTED BY: _____
 ADDRESS: _____

CUT NAME		THICKNESS & CUT OPTOINS					NOTES & SPECIAL CUTS
<input type="checkbox"/>	Chops	1/2"	1"	1 1/4"	1 1/2"	2"	
<input type="checkbox"/>	Steak	1/2"	1"	1 1/4"	1 1/2"	2"	
<input type="checkbox"/>	Pork Hocks						
<input type="checkbox"/>	Picnics						
<input type="checkbox"/>	Bacon						
<input type="checkbox"/>	Hams		<input type="checkbox"/> Half		<input type="checkbox"/> Whole		
<input type="checkbox"/>	Roasts						
<input type="checkbox"/>	Ribs						
<input type="checkbox"/>	Ground Pork						
<input type="checkbox"/>	Breakfast Sausage						
<input type="checkbox"/>	Specialty Sausage						
<input type="checkbox"/>	Brats						
<input type="checkbox"/>	Soup Neck						
<input type="checkbox"/>	Heart						
<input type="checkbox"/>	Tongue						
<input type="checkbox"/>	Liver						
<input type="checkbox"/>	Pork Head						
<input type="checkbox"/>	Side Pork						
<input type="checkbox"/>	Fresh Ham						
<input type="checkbox"/>	Hold		# Trim				

Dressed Weight _____ #
 Slaughtering _____ #
 Processing _____ #

Notes: _____
