



A Cut Above Processing Pork Cut Sheet

* Indicates required field

Name on Order: _____ * Phone: _____ *

Address: _____ * City: _____ * State: _____ *

Producer: _____ Description : _____

Appointment Date: _____ Carcass ID: _____

☐ USDA or ☐ Custom Hanging Wt. _____

Chops: ☐ Bone-In **OR** ☐ Boneless and Tenderloin

Chop Thickness: _____

Chops per Pack _____

Ribs: ☐ Spare Rib ☐ Baby Back Rib (Boneless Chop Only)

Shoulder:

☐ Picnic Roast **OR** ☐ Sausage

☐ Boston Butt **OR** ☐ Country Style Ribs **OR** ☐ Sausage

Hams: #1

☐ Fresh ☐ Cured / ☐ Half ☐ Whole
☐ Roast ☐ Sausage ☐ Sliced

#2

☐ Fresh ☐ Cured / ☐ Half ☐ Whole
☐ Roast ☐ Sausage ☐ Sliced

Bellies (Bacon):

☐ Fresh ☐ Cured

☐ Sliced (Thin / Thick) ☐ Whole ☐ Sausage

Hocks: ☐ Fresh ☐ Cured ☐ Sausage

Fresh Ground Pork: ☐ Yes, _____ lbs/or % of trim ☐ No

Ground/Bulk Packing: 1lb* / 2lb; Rollout: Y* / N * = Additional \$20 flat fees each

Sausage: Italian: ☐ Link (F/S) / ☐ Bulk _____ lbs

Cajun: ☐ Link (F/S) / ☐ Bulk _____ lbs

Mild: ☐ Link (F/S) / ☐ Bulk _____ lbs

Hot: ☐ Link (F/S) / ☐ Bulk _____ lbs

*Specialty flavors may be available upon request. Prices on specialty items may vary.

Fresh Link Sausage: \$1.49/lb

Ham/Bacon/Hock Curing & Smoking: \$2.50/lb

Smoked Link Sausage: \$1.99/lb

Bulk Sausage: \$0.99/lb

Kill: 15¢/lb HW (\$40 min) Custom Processing: 95¢/lb HW USDA Processing: \$1.10/lb HW Waste Disposal: 2¢/lb HW
25lb batch minimum for sausage orders