

SWINE CUTTING INSTRUCTIONS



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There is a \$3/day storage fee for all orders left after 7 days after you have been notified.

Meat left over 30 days will be donated to the local food bank.

Office use only

Locker: _____
 Sltr: C ___ G ___ M ___
 C&W: Basic ___ Ext ___
 Haul fee: _____
 Hang Wt: _____
 Swine ID: _____
 Cure Wt: _____
 Cure ID: _____

NAME: _____ LABEL: _____
 ADDRESS: _____
 PHONE: _____
 EMAIL: _____

Whole ___ Half ___

Grower _____

Pork/Loin Chops:

Per pkg: 2 3 4 other _____

- Thickness: 3/4" (avg) other _____

Ribs: Whole or Spare or Ground

Roasts: (avg 3-4 lbs)

Size _____ lbs

Shoulder steak: Yes No

Ground pork: 1 lb pkg

Seasoning: (pick one)

- Sage breakfast seasoning
- Sweet Italian
- No seasoning

Spicy: Yes No

Pork side/belly:

Fresh or Ground or Cured/smoked bacon

- Regular _____ Pepper _____ (**\$15/side**)
- Thin ___ Medium ___ Thick _____

Pork Leg: (Pick one)

1. Ground:

2. Fresh: a. Whole b. Halved c. Roast size _____

3. Cured ham: a. Whole b. Halved c. Regular (roast, steaks, hock)

Special Instructions/Cut Requests:

Variety cuts:

Liver: _____ Heart: _____ Feet: _____ Skin: _____ Fat: _____