

DeVries

MEATS INC.

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Pork Cutting Instructions

Name: _____

Phone: _____

Email: _____

Date: _____

For Personal Consumption Yes No

Whole Pig Half Pig

1. Ham (Two choices for whole pig, One choice for half pig)

- | | | |
|--|--|---|
| <input type="checkbox"/> Smoked (Traditional Ham) | <input type="checkbox"/> Fresh (Unsmoked) | <input type="checkbox"/> Grind into Sausage |
| <input type="checkbox"/> End roasts and center slices | <input type="checkbox"/> End roasts and center slices | |
| <input type="checkbox"/> All Slices | <input type="checkbox"/> All Slices | |
| <input type="checkbox"/> All Roasts | <input type="checkbox"/> All Roasts | |
| <input type="checkbox"/> Halved <input type="checkbox"/> Quartered | <input type="checkbox"/> Halved <input type="checkbox"/> Quartered | |

2. Belly (Two choices for whole pig, One choice for half pig)

- | | | |
|---|--|---|
| <input type="checkbox"/> Bacon (Smoked) | <input type="checkbox"/> Side Pork | <input type="checkbox"/> Grind into Sausage |
| | <input type="checkbox"/> Skin On <input type="checkbox"/> Skin Off | |
| | <input type="checkbox"/> Sliced <input type="checkbox"/> Whole | |

3. Front Shoulder Picnic (Two choices for whole pig, One choice for half pig)

- | | | |
|--|--|---|
| <input type="checkbox"/> Picnic Ham (Smoked) | <input type="checkbox"/> Shoulder Roast | <input type="checkbox"/> Grind into Sausage |
| <input type="checkbox"/> Whole <input type="checkbox"/> Halved | <input type="checkbox"/> Whole <input type="checkbox"/> Halved | |

4. Shoulder Butt (Choose ONE-- Standard cut is ¾" - 2 per pack)

- | | | |
|---|--|---|
| <input type="checkbox"/> Pork Steaks | <input type="checkbox"/> Roast | <input type="checkbox"/> Grind into Sausage |
| <input type="checkbox"/> ½" <input type="checkbox"/> ¾" <input type="checkbox"/> 1" Thick | <input type="checkbox"/> Whole <input type="checkbox"/> Halved | |
| <input type="checkbox"/> 2 per pack <input type="checkbox"/> 3 per pack <input type="checkbox"/> 4 per pack | | |

5. Loin (Choose ONE-Standard cut is ¾" - 4 per pack)

- | | | |
|---|---|---|
| <input type="checkbox"/> Pork Chops | <input type="checkbox"/> Roast | <input type="checkbox"/> Grind into Sausage |
| <input type="checkbox"/> ½" <input type="checkbox"/> ¾" <input type="checkbox"/> 1" Thick | <input type="checkbox"/> 3-4 lb-Standard <input type="checkbox"/> Other | |
| <input type="checkbox"/> 2 per pack <input type="checkbox"/> 3 per pack <input type="checkbox"/> 4 per pack | <input type="checkbox"/> Specify Weight _____ | |

6. Spare Ribs (Choose ONE-Standard cut is Quartered)

- | | |
|---|---|
| <input type="checkbox"/> Whole <input type="checkbox"/> Halved <input type="checkbox"/> Quartered | <input type="checkbox"/> Grind into Sausage |
|---|---|

7. Hocks Yes No

- Fresh Smoked

8. Neck Bones Yes No

9. Sausage (1 lb packages of ground pork and breakfast bulk provided at no extra charge)

- | | |
|---|--|
| <input type="checkbox"/> Ground Pork | <input type="checkbox"/> Breakfast Links |
| <input type="checkbox"/> Breakfast Bulk | |

Additional Instructions: _____

Hog supplied by: _____ Tattoo Number: _____

Weight: _____