

Slaughter Date: _____

Hoffman's Quality Meats

Date: _____

Hog Cutting Instructions

Telephone: 301-739-2332

Fax: 301-733-5549

Whole

Half

Customer Name: _____

Tag Number: _____

Dress Wt: _____

Customer Signature: _____

Phone Number: _____

Minimum of 10 lb. per blend

Pork Loin:

Boneless Tenderloin:	Butterflied –OR– Sliced	½"	¾"	1"
Boneless Tender Loin Roast	2-3lb	3-4lb		
	OR			
Bone in Pork Chops:	½"	¾"	1"	
Pork Fish:	Whole	Butterflied		
PER PACK:	1	2	3	4
	OR			
Pork Loin Roast:	2-3lb	3-4lb		
Pork Loin End Roast:	2-3lb	3-4lb		
Pork Rib End Roast:	2-3lb	3-4lb		

Shoulder:

Picnic Roast:	2-3lb	3-4lb
	OR	
Picnic Steaks:	½"	¾"
	1"	
Butt Roast:	2-3lb	3-4lb
	OR	
Butt Steaks:	½"	¾"
	1"	

Hams:

Ready To Eat BNLS	Whole	Half	Sliced- ½"	¾"	1"
Bone In Fully Cooked:	Whole	Half	Sliced- ½"	¾"	1"
Uncured Fresh Ham:	Whole	Half	Sliced: ½"	¾"	1"

Spare Ribs:

Half Whole

Bacon:

Fresh:	Whole	Sliced-	Thin	Regular	Thick
Cured:	Whole	Sliced-	Thin	Regular	Thick
PER PACK:	1	2	3	4	

Comments:

<i>Sausage</i>	<i>Pounds</i>	<i>#/Pack</i>
Ground Pork		
Loose Sausage		
Loose Maple Sausage		
Loose Sage Sausage		
Loose Apple Sausage		
Loose Italian Sausage		
Loose HOT Italian Sausage		
Loose SWEET Italian Sausage		
Rope Sausage		
Rope Maple Sausage		
Rope Sage Sausage		
Rope Apple Sausage		
Rope Italian Sausage		
Rope HOT Italian Sausage		
Rope SWEET Italian Sausage		
Breakfast Links		
Maple Links		
Sage Links		
Apple Links		
Sausage Sizzlers		
Maple Sizzlers		
Sage Sizzlers		
Apple Sizzlers		
Italian Sizzlers		
HOT Italian Sizzlers		
SWEET Italian Sizzlers		
SWEET HEAT Sizzlers		
Sausage Patties		
Keilbasa		
Chorizo		