

Pork Instructions:

What you need to know to call in your pork instructions:

Any cuts of meat you do not want will go towards your sausage

- Pork Chops – Y or N If yes,
 - Thickness of chops (1/2” up to 1 ½”)
 - How many per package (2 or more)

- Loin Roast – Y or N If no,
 - Sliced to Loin Chops or Sausage. If Loin Chops,
 - How thick (1/2” up to 1 ½”)
 - How many per package (2 or more)

- Hams – Y or N. If yes,
 - Cured and Smoked or Fresh.
 - Whole or half
 - Size (2 – 3 pounds or 3 – 4 pounds)

- Ham Steaks If yes,
 - How thick (1/2” up to 1 ½”)
 - How many per package (1 or more)

- Bacon – Y or N. If yes,
 - Cured and Smoked or Fresh Side.
 - Slicing - Thin, Medium, or Thick
 - 1; 1 1/2; or 2 lb. packages.

- Shoulders – Y or N. If yes,
 - Roasts or Steaks or both.
 - Roast size (2 – 3 pounds or 3 – 4 pounds)
 - Steaks - How thick and how many per package on steaks.

- Sausage (Which flavor)
 - German Country Style (liquid smoke and salt and pepper added)
 - Old Fashion (Red Peppers and Sage, Breakfast Style)
 - Ground Pork (No Seasoning Added)
 - Bulk – 1; 1 ½; or 2 lb. packages.
 - Casing
 - Patties (20 lb. minimum)
 - 4 oz. links.

- Spare Ribs – Y or N

- Ham Hocks – Y or N