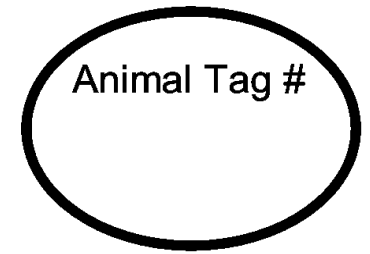




NEW ENGLAND WAGYU, LLC

DBA: The Local Butcher • 536 S. Barnstead Road • Center Barnstead, NH 03225
(603) 813-2054 • www.newenglandbutcher.com • Email: newenglandwagyu@gmail.com



Pork Cut Sheet

Customer Name: _____

Signature: _____ Phone: _____

*** If you are sending hams or bellies to be smoked ... please check the box LEAVE WHOLE. Please circle BONE-IN or BONELESS ***

Hams – 2 Hams: Smoked / Not Smoked:

Bone-in / Boneless

- Leave Whole
- Roasts _____ lbs. or
- Steaks _____ inches 1 per package
- Grind

Loins – 2 Loins:

Bone-in / Boneless

- Roasts _____ lbs.
- Chops _____ inches 2 or 4 per package

* If Boneless:

- Tenderloin Y / N
- Baby Back Ribs Y / N

Bellies – 2 Bellies: Smoked / Not Smoked:

- Leave whole
- Grind
- Not Smoked sliced 1 lb. packages

Spare Ribs – 2 Racks:

- Yes
- Grind

Hocks – 4 Hocks:

- Yes
- Grind

Back Fat:

- Yes
- No

Organs:

- Yes
- No

Bones:

- Yes
- No

Leaf Fat:

- Yes
- No

Shoulder / Butt – 2 Shoulders:

Bone-in / Boneless

- Roasts _____ lbs.
- Southern Style Ribs _____ inches 4 per package
- Grind

Shoulder / Picnic – 2 Picnic:

Bone-in / Boneless

- Whole
- Cut in half
- Grind

Grinds: (Rate by order of preference):

- Fresh Ground Pork: _____
- Breakfast Sausage: _____
- Sweet Italian Sausage: _____
- Mild Hot Italian Sausage: _____
- Chorizo Sausage: _____
- Merguez Sausage: _____

*** There is no minimum on Fresh Ground Pork. Minimum on flavors is 25 lbs. All fresh ground and sausages are packaged in 1 lb. vacuum sealed bulker packages.**