



Pork Cut Sheet



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FARM TAG #
FARMER USE (optional)

Animal Tag #
STAFF USE ONLY

Customer Name: _____ Email: _____

Signature: _____ Phone: _____

- **HAMS AND BELLIES: Please circle SMOKED or NOT SMOKED. If smoking, check LEAVE WHOLE. Circle BONE-IN or BONELESS**
- **Smoke Sheet must be completed for appointments scheduled with Tiede Farms Smokehouse**

Hams – 2 Hams:

Smoked / Not Smoked *Fresh/ Frozen*

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 *Fresh/ Frozen*

- 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 Picnics:

Bone-in / Boneless

- Whole
- Cut in half
- Grind

Grinds: (Rate by order of preference):

ALL GROUND IS POOLED

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