



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 FRESH or FROZEN. If you are smoking, check LEAVE WHOLE.\*\*\*  
\*\*\*Circle BONE-IN or BONELESS\*\*\***

**Hams – 2 Hams:**

*Fresh/ Frozen*

*Bone-in / Boneless*

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

**Loins – 2 Loins:**

Tenderloin Y / N (if yes then roasts and chops are boneless)

*Bone-in / Boneless*

- Roasts \_\_\_\_\_ lbs.
- Chops \_\_\_\_\_ inches 2 or 4 per package
- Baby Back Ribs Y/N
- Country Ribs Y/N

**Bellies – 2 Bellies:**

*Fresh/ Frozen*

- Leave whole
- Grind
- 1 lb. packages

**Spare Ribs – 2 Racks:**

- Yes
- Grind

**Hocks – 4 Hocks:**

- Yes
- Grind

**Back Fat:**

- Yes
- No

**Organs:**

- Liver  Kidney
- Heart  Tongue

**Bones:**

- Yes
- No

**Leaf Fat:**

- Yes
- No

**Shoulder/Butt – 2 Shoulders:**

*Bone-in / Boneless*

- Roasts \_\_\_\_\_ lbs.
- Butt Chops
- Southern Style Ribs
- 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: \_\_\_\_\_

Ground	<input type="checkbox"/> 1lb pk	4oz Round Patties	<input type="checkbox"/> 2pk
	<input type="checkbox"/> 2lb pk		<input type="checkbox"/> 4pk

**Minimum on each flavors is 25 lbs.**