



Pork Cut Sheet

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Customer Name: \_\_\_\_\_ Email: \_\_\_\_\_

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: \_\_\_\_\_

**\* There is no minimum on Fresh Ground Pork. Minimum on flavors is 12.5 lbs. All fresh ground and sausages are packaged in 1 lb. vacuum sealed bulker packages.**