

Westminster Meats
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Pork Cut List

Name: _____

Phone #: _____

Date: _____

Lbs: _____

Labels: _____

Boxes: _____

Lot #: _____

Labeling WM Standard Label
 Custom (write in farm name: _____)

Please check the appropriate box along with writing in the weight, thickness, and how many roasts.

You also must check off if the product is going to be smoked or fresh (this is very important).

This cutting list is specified for the whole carcass. Therefore you will have two of everything (e.g. 2 hams, 2 bacons, etc.)
One Cut List per Pig.

Whole Carcass (Roaster)

Hams (cured _____ uncured _____ or not smoked _____)

Whole

1/2 Ham

Ham steak (size: _____ inches)

Bacon

Whole (smoked _____ or not smoked _____)

Sliced

Tenderloin

Whole

Spare Rib

Spare Ribs

Boston Butt

Whole

Roast (amount _____ size lbs _____)

Southern Style Ribs

Picnic

Whole

Roast (amount _____ size lbs _____)

Loin

Roast (amount _____ size lbs _____)

Pork Chop (size: _____ inches)

Trim

Lbs of trim _____

Organs

Heart

Tongue

Liver (if it passes inspection)

Kidney

Fat

Soup Bones

Ground Meat (Please number preference order)

Sausage extra \$1.50 # Link Sausage extra \$2.00 #

Ground Pork _____ %)

Sweet Sausage _____ % (bulk or link) _____

Hot Sausage _____ % (bulk or link) _____

Fresh Kielbasa Sausage _____ % (bulk or link) _____

Breakfast Sausage _____ % (bulk or link) _____

SAUSAGE MINIMUM: Must have 25 lbs of trim for each bulk flavor. 50 lb minimum for each flavor of link.

Wrapping Instructions: (All product is vacuum sealed, and labeled with the name of the product and weight.)

Number of chops per package _____

Weight of ground product per package _____ lbs.

Smoking Charge Extra \$2.75 # Hams, Bacon, etc. Uncured Hams are boneless. Cured will be bone in.

Notes:
