



HANK DEKONING LTD.
WHOLESALE – RETAIL MEATS



Pork Cutting Instructions

Customer Name _____

Customer Phone Number _____

Producer's Name _____

Kill Date _____

Whole Pig or Half Pig

Weight of Pig _____ lbs.

Pork Chop Thickness _____ inches

Back Ham - Fresh or Cured Roast _____ #lbs or Steaks _____ #/Package

Belly - Fresh or Cured Bacon

Sliced Side Pork _____ lbs/Package or Bacon _____ lbs/Package

Loin - Chops _____ #/Package or Roast _____ lbs

Shoulder- Chops _____ #/Package or Roast _____ lbs

Side Ribs - Whole or Cut in Half

Hocks - Fresh Smoked Boned out for Trim

Trimmings - Ground _____ #lbs/Package or Sausage

Sausage Choices – Honey Garlic Mild Italian Salt/Pepper Octoberfest Regular Farm

Regular Breakfast Sausage

Please note only 1 Choice per 10lbs of Trimmings!

Weight of Sausage _____ lbs

← for internal use

Weight of Curing _____ lbs

Organs - Yes or No

Head Feet (please circle)

Any Additional Comments Number of Trays/Boxes (Internal Use) F: _____ C: _____ S: _____

