



HOG/PORK

Cutting Instruction Sheet

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Camden, Ohio 45311
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937 510-2427

Custom Label _____

Animal #	Live Wt	Hanging Wt

Last Name _____ First _____ Phone _____

Farmer Name _____

Circle one: WHOLE or HALF

(Circle your choices) (S) Standard

Boston Butt Shoulder	Pork Steaks Thickness _____ (1"S) Number per pack (2-S) _____ Or Roast(s) Size _____ (2-3# S)	
Picnic (arm) Roast	Size _____ (2-3# S)	
Spare Ribs	Yes or No	
Pork Loin Roast Or Pork Chops	Roast -Whole or cut in ½ or size _____ (2-3# S) Bonein(S) or boneless Pork Chops Bone In (S) or Boneless Thickness _____ (1"S) Number per package _____	
Tenderloin	Yes or No	
Bacon	Smoked & Cured OR Fresh Side Whole OR Sliced Thin__Med__Thick__	
Ham	Smoked & Cured Whole _____ Cut in ½ _____ OR Slice all _____ Fresh 3# roast with ham slices _____	
Hock	Smoked & Cured OR Fresh	
Ground Pork (unseasoned) OR Seasoned Sausage (25# minimum, 1 flavor per ½ hog) Salt & Pepper _____ Salt, Pepper & Sage _____ Breakfast _____ Italian _____ Bratwurst _____ Bulk 1lb or 2 lb	Patties-25 lb minimum (additional \$.60/lb) Number per package _____ Salt & Pepper _____ Salt, Pepper & Sage _____ Breakfast _____ Italian _____ Bratwurst _____	Brats-25lb minumum All brats additional \$1.75/lb Bratwurst _____ Mild Italian _____ Hot Italian _____ Pineapple Terriyaki _____ Bacon Cheeseburger _____ Sheboygan _____
Packaging: Vac Sealed		

Slaughter Fee: \$100.00/half \$50 Processing: 1.00 pound Freezer Storage: \$10.00/day after 5 days