



Lehigh Valley Meats Cutting Instructions

Customer : _____

Logo yes or no

Price yes or no

Shoulder:

- Picnic: choose one
 - Bone in Roasts
 - Boneless Roasts
 - Sausage
- Butt:
 - Bone in Roasts
 - Boneless Roasts
 - Sausage

Loin:

- Pork Chops: choose one
 - Bone in: $\frac{3}{4}$ 1 1 $\frac{1}{4}$ 1 $\frac{1}{2}$
 - Boneless: $\frac{3}{4}$ 1 1 $\frac{1}{4}$ 1 $\frac{1}{2}$
- Loin Roasts: choose one
 - No
 - Yes: 2-3 lb. 3-4 lb.
- Tenderloin: choose one
 - Whole
 - Leave in Loin

 - Smoked loin yes or no
 - Smoked Jowls yes or no

Ribs:

- Spare Ribs
 - Half Rack
 - Full Rack
- Baby Back (only if boneless chops selected)
- Country Style
- All rib meat to sausage

Bacon:

- Smoked Belly
 - Whole
 - Sliced
 - Thick
 - Regular

Hams:

- Fresh Ham
- Smoked Ham
 - Whole
 - Half
 - Ham Steaks
- Hams for Sausage



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Smoked Meats Cure Type: Clean (no nitrates) *or* Regular

Roast size : 2-3# 3-4# 4-5#

Sausage

There is a minimum of 25 pounds for each sausage flavor. If you do not meet this minimum, you will have your choice of 1 flavor that will be hand mixed and packed into 1 lb. loose packs.

- | | | | |
|-----------------------|----------------------------------|---------------------------|----------------------------------|
| <u>Sweet Italian:</u> | Bulk <i>or</i> Casing _____ lbs. | <u>Maple:</u> | Bulk <i>or</i> Casing _____ lbs. |
| <u>Hot Italian:</u> | Bulk <i>or</i> Casing _____ lbs. | <u>Chorizo:</u> | Bulk <i>or</i> Casing _____ lbs. |
| <u>Bratwurst:</u> | Bulk <i>or</i> Casing _____ lbs. | <u>Country/Breakfast:</u> | Bulk <i>or</i> Casing _____ lbs. |
| <u>Ground Pork:</u> | Bulk <i>or</i> Casing _____ lbs. | | |

Farm Name: _____