

# PORK CUTTING INSTRUCTIONS

## D & D MEAT PROCESSING LLC

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**Cash only No Credit Cards**

Date \_\_\_\_\_ **Please text picture of completed cutting instructions to Shirley @ 920-226-2558 ASAP**

Name \_\_\_\_\_ Owner/animal \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone ( ) \_\_\_\_\_ Ear Tag # \_\_\_\_\_

**PLEASE CONSIDER THE SIZE OF THE ANIMAL WILL DETERMINE THE CUTS AVAILABILITY**

### **AMOUNT YOU'RE GETTING (check one):**

Whole Hog **\$1.00 per # hook weight**

Half Hog

### **CHOPS**

Fresh Chops Qty. per Pkg. \_\_\_\_\_ Thickness \_\_\_\_\_

Boneless Loin  Sliced (\$10 extra)

None – Grind for Trim Meat

### **SHOULDER**

#### **FRESH**

Steaks \_\_\_\_\_ per Pkg. Thickness \_\_\_\_\_

Roast Lbs.

None – Grind for Trim Meat

### **HAM Pick Between Cured/Smoked or Fresh**

**CURED & SMOKED \* \$1.50/per pound extra cost**

\*whole  \*halved  \*quarter  \*center cut steaks

### **HAM Not Cured & Smoked (Fresh Ham)**

Fresh Steaks 1 per pkg

Fresh Roast

None – Grind for Trim Meat

**Office Use Only** 11/19/23

LIVE WEIGHT \_\_\_\_\_ HOOK WEIGHT **WHOLE** \_\_\_\_\_ **HALF** \_\_\_\_\_

TRIM WEIGHT \_\_\_\_\_

### **BELLY or BACON \* – Choose one**

Fresh Side  Whole or  **Sliced \$1.50per#extra**

Smoked Bacon sliced **\$2.25per pound extra cost**

None – Grind for Trim Meat

### **RIBS**

St. Louis Ribs—**Not available if getting Fresh Side or Bacon**

Spare Ribs

None – Grind For Trim Meat

**ALL SEASONED SAUSAGE IS EXTRA \$1.50/lb**

**SEASONED SAUSAGE PATTIES** 4 per pkg.

Yes Brats Patties **extra cost**

Yes Breakfast Patties **extra cost**

Yes Italian seasoning (1 lb. bags) **extra cost**

### **UNSEASONED GROUND PORK**

Yes (1 lb. bags)

### **PORK HOCKS**

No  Yes  Smoked **\$5 extra**

### **RAW LARD**

No  Yes