

RYAN PROCESSING HOG CUTTING INSTRUCTIONS

FIRST NAME _____ LAST NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

PHONE _____ EMAIL _____

HAM OPTIONS

CURE FRESH SAUSAGE

CUT: WHOLE CUT 1/2 CUT 1/3 ROAST

SLICED ROASTS AND CENTER SLICES

ROAST SIZE: 3-4# 4-5# OTHER _____

NOTES _____

SHOULDER OPTIONS

FRESH: ROAST STEAKS CUBE STEAKS BOSTON BUTT

COUNTRY STYLE RIBS FRESH PICNIC SAUSAGE

CURE: SHOULDER BACON PICNIC

ROAST SIZE: 3-4# 4-5# OTHER _____

STEAKS PER PACKAGE _____

CURED PICNIC CUT: WHOLE ROASTS STEAK

BELLY OPTIONS

BACON (CURED) SIDE PORK (FRESH) SAUSAGE

CUT: REGULAR THICK THIN

BACON FLAVORS: REGULAR CAJUN PEPPER

SPARERIBS: YES NO CUT WHOLE

HOCKS: YES NO FRESH SMOKED CUT WHOLE

NOTES

LOIN OPTIONS

PORK CHOPS LOIN ROASTS CANADIAN BACON SAUSAGE

PORK CHOPS: BONE IN BONELESS SMOKED (CURED) FRESH **HOW MANY PER PACKAGE** _____

THICKNESS: 1/2" 3/4" 1" 1 1/2" **OTHER** _____

LOIN ROASTS: BONE IN BONELESS **SIZE:** 3-4# 4-5# **OTHER** _____

SAUSAGE OPTIONS

BULK SAUSAGE: COUNTRY STYLE (REGULAR) MAPLE SPICY ITALIAN SPICY ITALIAN GROUND PORK

SAVE AS TRIM

PACKAGE SIZE: 1# 1 1/2#

10# MINIMUM ON SAUSAGE LINKS

LINKS: YES NO **HOW MANY POUNDS** _____ **FLAVORS:** COUNTRY STYLE MAPLE SPICY