

Timberline Meats LLC

Pork Cutting Instructions

P 607-243-5581

F 607-265-5688

Customer name _____

Farmer's name _____

tlmeats@abcmailbox.net

Contact phone # _____

Price Quoted _____ Date _____ Hanging Wt _____

Whole _____ Half _____

Do you want farm name / logo on package YES or NO

If yes, what name? _____ Address _____

Do you want weight on package for \$.10 extra per pound YES or NO

Shall we invoice farmer for entire animal _____ or invoice customer for each cut sheet _____

Steak / Chop thickness _____ recommended 1" Roast weight _____ recommended 2#

Please choose 1 selection in each of the following rows. If no selection is made that item will be turned into ground pork to be used in the sausage section.

pork chops bone-in _____ or boneless _____ or smoked* _____ or Canadian bacon* _____

Tenderloin _____ Baby back ribs _____ only if getting boneless pork chops

Butt steak _____ or roast _____ or Irish bacon* _____

Shoulder steak _____ or roast _____

Pork spare ribs _____

Ham smoked whole* _____ smoked slices* _____ fresh slices (uncured, not smoked) _____

Bacon smoked and sliced* _____ side pork whole _____ in thirds _____ sliced _____

Ham Hocks fresh _____ or hocks smoked* _____

Smoked jowl bacon* _____

Sausage and ground pork

One selection per half pig

Breakfast sausage bulk _____ or breakfast links (\$1.00/lb. extra) 23mm x 4" _____

Maple breakfast bulk _____ or breakfast links (\$1.00/lb. extra) 23mm x 4" _____

Southern Belle bulk _____ or breakfast links (\$1.00/lb. extra) 23mm x 4" _____

Chorizo Sausage bulk _____ or rope links 36mm x 7" _____

Garlic Bratwurst bulk _____ or rope links 36mm x 7" _____

Hot Italian bulk _____ or rope links 36mm x 7" _____

Mild Italian bulk _____ or rope links 36mm x 7" _____

Sweet Italian bulk _____ or rope links 36mm x 7" _____

Regular sausage bulk _____ or rope links 36mm x 7" _____

Ground pork _____ specify pound(s) per pack _____

Additional Processing on reverse side

*Choose your smoke meats style, please circle one:

regular with modern cure \$2.00 lb. or natural with celery juice powder \$2.90 lb.

Special instructions

To Be Completed by Timberline Meats

Curing weights

hams _____ reg. bacon _____ hocks _____

Irish _____ Canadian _____ pork chops _____

Extra charges _____ fresh QC _____

smoked QC _____ # of boxes _____ order complete _____