

Farmersville Community Abattoir - Pork Cutting Instructions

Phone: 613-924-0400

Email: info@farmersvilleabattoir.com

Customer Information:

Booking Date: _____

Name: _____

Address: _____

Phone: _____

Email: _____

**Please complete 1 sheet per pig or 1 sheet per side if cut differently.*

Pig # _____ Side # _____ Customer Name (if applicable) _____

Loin Chops:

☐ Thickness (ex. 3/4") _____

☐ Chops per pack _____

Other instructions: _____

Leg: (check all that apply)

☐ Steaks: Thickness _____ (ex. 3/4")

Steaks per pack _____

☐ Roasts: Roast size: _____ lbs.

Other instructions: _____

Hocks:

☐ Leave Whole

☐ Cut in half

☐ Ground

Other Instructions: _____

Spare Ribs: ☒

☐ Custom labels (\$0.35/lb).

Shoulder: (check all that apply)

☐ Chops: Thickness _____ (ex. 3/4")

Chops per pack _____

☐ Roasts: Roast size _____ lbs.

Other instructions: _____

Belly: (check all that apply)

☐ Leave Whole for further processing

☐ Slabs

☐ Sliced side pork

Other instructions: _____

Ground:

Trim is ground. Head and jowl may be ground if requested. Other cuts, (shoulder, leg, etc.) may be ground if requested.

Other Instructions: _____

Organs: ☐ Leaf Lard: ☐ Back Fat: ☐

☐ Custom labels for retail (\$0.45/lb).