



HOG/PORK

Cutting Instruction Sheet

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Custom **Retail**

Last Name	First Name	Phone			
Farmer Name		Animal #	Live Weight	Hanging Weight	

WHOLE OR HALF

Slaughter Fee and Kill Fee: \$100 (over 300 lbs. additional \$10) Freezer Storage Fee: \$10/day over 5 days Processing Whole or Half Hog Based on Hanging Weight: \$.85/lb.

Place a CHECK MARK (✓) beside each cut that you want and a LINE (—) beside the cuts that will go into ground pork/sausage
Circle your final choice selections on the right. (S) = Standard option will be used if unmarked.

		BOSTON BUTT SHOULDER	PORK STEAKS Thickness _____ (1"-S) Number per package _____ (2-S) OR ROAST(S) Size _____ (2-3#-S)		
		PICNIC (ARM) ROAST Size _____ (2-3#-S)	PROCESSING NOTES:		
		SPARE RIBS			
		PORK LOIN ROAST Whole or Cut in 1/2 or Roast Size _____ (2-3#-S) BONE-IN (S) or BONELESS			
		PORK CHOPS BONE-IN (S) OR BONELESS Thickness _____ (1"-S) Number per package _____ (2-S)			
		PORK TENDERLOIN (FISH)	PROCESSING NOTES:		
		BACON SMOKED & CURED(S) Whole _____ OR FRESH SIDE Sliced (S) _____			
		HAM SMOKED & CURED (S) Whole _____ Cut in 1/2 _____ OR Slice all _____ FRESH 3# roast with ham slices _____ (S) Roast size _____ #			
		Hock SMOKED & CURED OR FRESH			
		GROUND PORK (unseasoned) _____ OR SEASONED SAUSAGE (15# minimum, 1 flavor per 1/2 hog) (additional \$.15/lb) Salt & Pepper _____ Breakfast _____ Italian _____ Bratwurst _____	BULK 1 lb. (S) OR 1.5 lb. OR 2 lb. _____ Vac Seal (\$.05/#)	STUFFED (15# minimum) (additional \$2.00/lb) Links/Brats OR Coils _____ lbs. per package	
			PATTIES (additional \$2.00/lb.) 4oz. (S) OR 6oz. _____ Number per package _____ (4-5)	Notes: (3 Options per whole hog)	
*Tenderloins/Babybacks will come Standard with Boneless Loin *Any Additional Seasoning over 25Lbs. will be \$4.99 per Lbs.]					

PACKAGING OPTIONS: Vac Sealed

MAXWELL MEATS USE ONLY: Cut Instruction initials _____ Number of trays of processed meat _____