

Cutting instructions for PORK

Salt Spring Abattoir

Farm of Origin			
Animal Number		Side	Both / Side1 / Side2
Customer Name			

Please indicate cuts wanted. **IF ALL CHOICES** are within the Standard column, the Standard cut rate applies. If there is any deboning the custom rate is applied to the whole carcass weight. A surcharge may apply depending on number of pieces deboned and ground.

Primal cuts only		
Primal	Standard 1.45/lb	Surcharge \$5/primal
Shoulder	Bone in Picnic roast	Boneless cubed <u>or</u>
	Bone in Butt roast	Mince
	Shoulder steaks	NA
Belly	Whole bone-in belly	Boneless stew <u>or</u>
	Whole boneless belly	
	Boneless, trimmed to size, indicate size wanted (in half or # of ")	Mince
	Spare ribs	NA
Loin	Bone in chops	Boneless stew <u>or</u>
	Sirloin chops	
	Whole Tenderloin	Mince
Leg/Ham	Whole leg	Cubed <u>or</u>
	Top Round steak	
	Boneless Leg Roasts	Mince
	Hock	NA
Extra trim	Boneless stew <u>or</u>	
	Mince <u>or</u>	
	<u>or</u> indicate proportion wanted (ex. ½ stew, 1 ½ mince) :	NA

Organs	Heart	
	Liver whole	
	Liver sliced	
	Kidneys	
	Tongue	
Others	Head	
	Jowls	
	Bones	
	Leaf & back fat	

Chop thickness	¾"		1"	
# of chop per. packet	2		Other	
Roast size			lbs	
Stew packet size			lbs	
Mince packet size			lbs	

Extra notes:

