

# 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 1.50/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		Mince
	Boneless, trimmed to size, indicate size wanted	(in half or # of " )	
	Spare ribs		NA
Loin	Bone in chops		Boneless stew <u>or</u>
	Sirloin chops		Mince
	Whole Tenderloin		
Leg/Ham	Whole leg		Cubed <u>or</u>
	Top Round steak		Mince
	Boneless Leg Roasts		
	Hock		NA
Extra trim	Boneless stew <u>or</u>		NA
	Mince <u>or</u>		
	<u>or</u> indicate proportion wanted (ex. ½ stew, 1 ½ mince) :		

<b>Organs</b>	Heart	
	Liver whole	
	Liver sliced	
	Kidneys	
	Tongue	
<b>Others</b>	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
Mince Type	<input type="checkbox"/> Lean (<17%) <input type="checkbox"/> Medium (<30%)			

Extra notes:

