

Customer Pork Cutting Requirements

Name:

Contact:

Joint Sizes

1-1.5Kg ☐ 1.5-2Kg ☐ 2-2.5Kg ☐ 2.5-3Kg ☐ 3Kg+ ☐

Whole Pig: ☐ Half Pig: ☐

Sausage Options

- ☐ Lincolnshire
- ☐ Sage & Red Onion
- ☐ Sage & Black pepper
- ☐ Farmhouse (Plain)
- ☐ Pork & Apple
- ☐ Pork & Leek
- ☐ Cumberland
- ☐ Garlic & Chilli

Bacon

Smoked: ☐ Unsmoked: ☐

Gammon

Smoked: ☐ Unsmoked: ☐

Offal

- ☐ Whole Kidney
- ☐ Whole Liver or
- ☐ Sliced Liver

- ☐ Chump Chops
- ☐ Chump Joint
- ☐ Mince

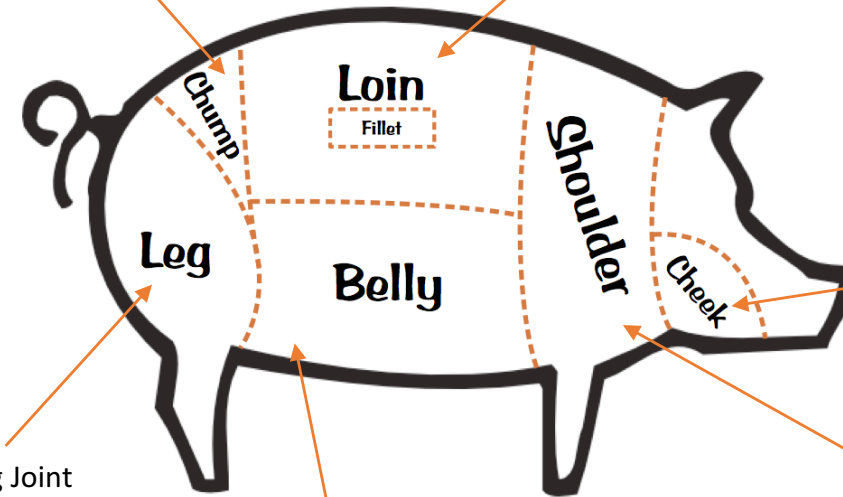
- ☐ Loin Rack Joint
- ☐ Loin Joint (off bone)
- ☐ Rib Chops
- ☐ Loin Steaks
- ☐ Spare Ribs
- ☐ Fillet
- ☐ Back Bacon

- ☐ Leg Joint
- ☐ Leg Steaks
- ☐ Diced Pork
- ☐ Stir Fry Strips
- ☐ Gammon

- ☐ Belly Joint
- ☐ Belly Joint (rolled)
- ☐ Belly Slices
- ☐ Streaky Bacon
- ☐ Mince
- ☐ Sausages

- ☐ Whole Cheek
- ☐ Mince

- ☐ Shoulder Joint (boned)
- ☐ Shoulder Steaks
- ☐ Collar Joint
- ☐ Mince
- ☐ Sausages



Special instructions:

