



HOG

Cut Sheet

For Office Use Only
 Date Received _____ Hanging Weight _____

Farm		Animal	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Contact Name _____
 Farm Name _____
 Customer Name _____
 Address _____
 City _____ State _____ ZIP _____
 Farm Ph _____ Cell Ph _____
 Email _____ Fax _____
 Scheduled Kill Date _____
 New Boxes (\$2/box) YES NO Inventory Report (\$5) YES NO

***Default Thickness** for all cuts is 1". If you would like cuts thicker or thinner PLEASE note below.

SHOULDER PICNIC

Send out to smoke YES NO

Boneless OR Bone-in Roast OR Chunked to be sent out OR Grind for sausage/
 ground pork processed at
 Westerly Packing

SHOULDER BUTT

Send out to smoke YES NO

Boneless Boston OR Bone-in Boston OR Country-style Ribs OR Chunked to be sent out
OR Grind for sausage/ground pork processed at Westerly Packing

CHOPS/LOIN

RIB CHOPS Boneless OR Bone-in
 Thickness _____ Chops per pack _____

TENDERLOIN ONLY OR LOIN CHOPS OR LOIN ROAST
 Thickness _____ Boneless OR Bone-in

COUNTRY RIBS # in Package _____

HAM

Send out to smoke YES NO

ROAST Boneless Bone-in Grind

FRESH HAM STEAK Steaks per pack _____ Thickness _____



Cut Sheet

Farm Name _____ Farm Number _____

Customer Name _____

Scheduled Kill Date _____

BELLY

Send out to Smoke YES NO (*Note: Bacon MUST be smoked)

WHOLE BELLY

OR FRESH BELLY (Cut)

SPARE RIBS



Lbs. per pack _____

Whole Rack **OR** 1/2 Rack

HOCKS/SHANKS

Send out to Smoke YES NO

WHOLE

OR

CUT

YES

NO

OR

GRIND



How Thick _____

TRIM

SAUSAGE (Minimum of 20 lbs. of Trim needed to make sausage. If less than 20 lbs. Trim will be made into ground pork)

Italian Sweet (Cased **OR** Patties **OR** Loose)

Italian Hot (Cased **OR** Patties **OR** Loose)

How many lbs./package _____

How many lbs./package _____

How many lbs. TOTAL _____

How many lbs. TOTAL _____



OR

Remainder of Trim

OR



Breakfast Sausage (Cased **OR** Loose)

Fresh Kielbasa (Cased **OR** Loose)

How many lbs./package _____

How many lbs./package _____

How many lbs. TOTAL _____

How many lbs. TOTAL _____

GROUND PORK Lbs./package _____ How many lbs. TOTAL _____ **OR** Remainder of Trim YES NO

ADDITIONAL PRODUCTS

Jowls for Smoking

Trotters

Head

Liver

Heart

Tongue

Fatback Lbs./package _____

Leaf Lard Lbs./package _____

SPECIAL INSTRUCTIONS Use this box for any/all instructions related to specific cuts of meat. Please note that any additional work may be subject to an additional labor charge.



Cut Sheet

Farm Name _____ Farm Number _____

Customer Name _____

Scheduled Kill Date _____

For Office/Westerly Packing Use ONLY

Inventory Report _____

New Boxes _____

Hanging Weight _____

Organ Weight _____

Total lb. Ground Pork _____

Total lb. Sausage _____

Comments _____

INFORMATION & RULES

CONTACT

Bruno Trombino
Westerly Packing, Inc.
15 Springbrook Road
Westerly, RI 02891-1002
401-596-3404 x.102
401-596-7350 (fax)
bruno@wpinc.necoxmail.com

CUT SHEETS

Multiple animals

- ◆ If all animals are to be cut the same way use one cut sheet for multiple animals.
- ◆ If you desire different cuts for different animals use a separate cut sheet for each animal.

PACKAGING:

All cuts are packaged in cryovac.

PICK-UP **Cash or Check ONLY – no credit cards**

Westerly Packing will notify you when your meat is ready for pick-up. **Schedule a specific pick up time w/Bruno.**

- ◆ Payment (**Cash or Check ONLY**) to Westerly Packing for cutting and packaging is due at time of pick up.
- ◆ Members are responsible for picking up their meats from Westerly Packing
- ◆ Meat must be picked up within 3 business days of notification from Westerly Packing.
- ◆ Meat left longer than 3 business days will be charged a \$5/day storage fee, payable to Westerly Packing. Meat will not be released until storage fees are paid.