

SWINE CUTTING INSTRUCTIONS



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*There is a \$3/day storage fee for all orders left
after 7 days after you have been notified.*

Meat left over 30 days will be donated to the local food bank.

Office use only

Locker: _____

Sltr: C _____ G _____ M _____

C&W: Basic _____ Ext _____

Haul fee: _____

Hang Wt: _____

Swine ID: _____

Cure Wt: _____

Cure ID: _____

NAME: _____ LABEL: _____
ADDRESS: _____
PHONE: _____
EMAIL: _____

Whole _____ Half _____

Grower _____

Pork/Loin Chops:

Per pkg: 2 3 4 other _____

- Thickness: 3/4" (avg) other _____

Ribs: Whole or Spare or Ground

Roasts: (avg 3-4 lbs)

Size _____ lbs

Shoulder steak: Yes No

Ground pork: 1 lb pkg

Seasoning: (pick one)

- Sage breakfast seasoning
- Sweet Italian
- No seasoning

Spicy: Yes No

Pork side/belly:

Fresh or Ground or Cured/smoked bacon

- Regular _____ Pepper _____ (\$10/side)
- Thin _____ Medium _____ Thick _____

Pork Leg: (Pick one)

1. Ground:

2. **Fresh:** a. Whole b. Halved c. Roast size _____

3. **Cured ham:** a. Whole b. Halved c. Regular (roast, steaks, hock)

Special Instructions/Cut

Requests:

Variety cuts:

Liver: _____ Heart: _____ Feet: _____ Skin: _____ Fat: _____