



CUTTING INSTRUCTIONS
1-706-746-2822

Email : info@blueridgemeatsga.com

There will be a \$75.00 Skinning Fee added to all large animals that will not fit into the Scalding - Dehairer

PORK

Customer Information	
Name	
Phone #	
Address:	Street City State Zip
Email:	
Animal Purchased From:	

Animal Information	Office Use Only
Slaughter Lot #	A B
Tag #	Slaughter Date
Hanging Weight	

Whole	Half	\$15.00 Split Fee	Side	A	B
PICK UP	Coolers		Boxed		\$5.00 Each

HAMS			
Roast		Size	lbs.
Slices		Thickness	in.
Whole		Skin On	Skin Off
Ground		Choose Flavor Below	

SHOULDERS			
Boston Butt		Size	lbs.
Picnic Roast		Size	lbs.
Slices		Thickness	in.
Ground		Choose Flavor Below	

Ham Hocks	
Liver	Whole Sliced
Jowls	Whole Sliced

LOIN					
Boneless Pork Chops		Thickness	in.	Number Per Pack	Baby Back Ribs
Bone In Pork Chops		Thickness	in.	Number Per Pack	Baby Back Ribs not available with bone in pork chops

TENDERLOIN			
Whole		Leave attached to bone in chops	
Sliced		Thickness	in. Number Per Pack

Any cuts not selected will be added to the Ground Pork

Spareribs	Whole	Cut in Half
Bacon	Whole Hand Sliced	Chunked lb. per pack
Fat Back	Whole Hand Sliced	Chunked lb. per pack
Bacon	Skin On Skin Off	Fat Back Skin On Skin Off

GROUND PORK	
Minimum of 25 pounds per flavor 2 Flavor Max	
Ground Pork	Pounds Per Pack
Mild Sausage	Pounds Per Pack
Hot Sausage	Pounds Per Pack
Italian	Pounds Per Pack
Chorizo	Pounds Per Pack

Special Instructions:

Vacuum Seal Not For Sale (\$1.25/pound)
Custom Label Inspected (\$1.35/pound)

Office Use Only:		
# Baskets	Tag Color	
Kill Fee	\$60.00	\$30.00
Skinning Fee	\$75.00	\$37.50
Single Chops	\$20.00	\$10.00
Administrative Fee	\$30.00	
Split Fee	\$15.00	Boxes \$5.00
Processing Lot #	Cut Date:	