

BLALOCK MEAT CUTTING INSTRUCTIONS

Email: info@blalockmeat.com

Any cuts not selected will be added to the Ground Pork

PORK

Customer Information

Name	
Phone #	
Purchased From	

Animal Information

Whole	Half	\$10.00 Split Fee	Side	A	B
Hanging Weight					
Liver	Whole	Sliced	Ham Hocks		
Jowls	Whole	Sliced			

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	

LOIN

\$10.00 Fee for Single Wrap Chops

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

GROUND PORK

Minimum of 15 pounds per flavor

Ground Pork		Pounds Per Pack
Mild Sausage		Pounds Per Pack
Hot Sausage		Pounds Per Pack
Italian		Pounds Per Pack
Chorizo		Pounds Per Pack

Spareribs

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

Special Instructions:

--

Office Use Only:

# Baskets	Tag Color	
Kill Fee	Whole \$80	Half \$40
Enviro Fee	Whole \$8	Half \$4
Split Fee	\$10.00	
Single Chops	\$10.00	
Boxes	\$5.00	
Lot #	Cut Date:	

Freezer Paper Not For Sale (\$1.10/pound)

Vacuum Seal Not For Sale (\$1.10/pound)

Vacuum Seal Custom Label (\$1.20/pound)