



## RANDALL'S CRAFT BUTCHER LTD. PORK CUTTING INSTRUCTIONS

1881 STEWART RD. CAWSTON BC V0X1C1

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### CUSTOMER INFORMATION

NAME:

PHONE #:

EMAIL:

### CARCASS WEIGHTS

SIDE #1:

SIDE #2:

### AMOUNT YOU'RE GETTING

- WHOLE PIG
- HALF PIG

### QTY. PER. PKG.

- 1(+\$19.99/SIDE)
- 2
- 3

### STEAK/CHOP THICKNESS \*3/4 IS

#### STANDARD

- ½
- ¾
- 1
- 1 ¼

### ROAST WEIGHT SIZE

- 3LBS
- 4LBS

### PORK SHOULDER

- SHOULDER BUTT ROAST
- SHOULDER BUTT STEAKS
- SHOULDER PICNIC ROAST
- PORK HOCKS

### PORK LOIN

- BONE IN LOIN CHOPS
- BONELESS LOIN CHOPS
- LOIN ROAST
- WHOLE PORK TENDERLOIN
- BACK RIBS

**PORK LEG**

- BONELESS PORK LEG ROASTS
- BONELESS PORK LEG STEAKS
- CUTLETS (# AMOUNT \_\_\_\_\_)
- SHANK
- HAM (WHOLE LEG HOCK ON)

**PORK BELLY**

- FRESH BELLY PIECES
- FRESH BELLY SLICED
- PORK SIDE RIBS
- MEATY SIDE RIBS
- BACON \* IF BELLIES ARE THICK ENOUGH\*

**PORK STIRFRY/CUBED**

- STIRFRY
- CUBED
- HOW MANY PACKS \_\_\_\_\_
- PACK SIZE \_\_\_\_\_ LBS

**GROUND PORK PACKAGED IN 1LB-1.5LB**

**CUSTOM SAUSAGE (MIN. BATCH 25LBS)**

- FRESH \_\_\_\_\_ LBS
- SMOKED \_\_\_\_\_ LBS

**SMOKED PRODUCTS**

- BELLY(BACON) IF THICK ENOUGH \_\_\_\_\_ LBS
- HAM \_\_\_\_\_ LBS
- HOCKS/SHANKS \_\_\_\_\_ LBS

**\*PLEASE USE HIGHLIGHTER OR RED PEN TO FILL OUT INSTRUCTIONS!**