

Customer Name _____ Animal ID _____

Pork Cut Sheet Date _____

SHOULDER					
	Grind All				
403	Whole				
406	Boston Butt				
405	Picnic				
1406	Shoulder Steaks		1/2"		1"

BELLY					
	Grind All				
409A	Pork Belly		Cut in Half		Whole

LOIN					
	Grind All				
410	Whole Loin B/I				
413	Whole Loin B/O				
410A/B	Loin Roast B/I		~2lbs		~4lbs
413A	Loin Roast B/O		~2lbs		~4lbs
422	Babyback Ribs				
1410	Pork Chops B/I		1/2"		1"
1413	Pork Chops B/O		1/2"		1"
415	Tenderloin		Whole		Sliced
416	Spare Ribs				
416A	St. Louis Ribs				

HAM					
	Grind All				
401C	Whole Ham (fresh)				
402B	Leg (Ham) Roast B/I		~2 lbs		~4 lbs
1232A	(Fresh Ham) Steaks		1"		

SHANKS					
	Grind All				
419	Fresh Hocks		Cut in Half		Whole

JOWLS					
	Grind All				
419	Whole				
419A	Sliced				

BONES/FAT					
4702	Pork Bones				
421	Neck Bones				
410C	Fat back				
411	Leaf Fat				

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scheduling@appalachianabattoir.com

304.533.2151 www.appalachianabattoir.com

Farm Name _____

Customer Address _____

Customer Phone _____

Eartag **if known* _____

TRIMMINGS				
1494	Pork Stew (1# pack)		# of packs	
1495	Ground Pork (1# pack)		# of packs	
SAUSAGE: 50# minimum for any sausage, 1lb packages				