

Cedar Vale Locker  
 1505 Marsh St.  
 Cedar Vale, KS 67024  
 (620) 758-5657

### PORK CUTTING INSTRUCTIONS

<b>Name:</b> <b>Address:</b>	<b>Phone:</b> <b>Email:</b>
<b>Farmer Name:</b>	<b>Slaughter Date:</b>

<b>Animal #:</b>	<b>Other Description:</b> Sex: M F	<b>Hanging Weight:</b>
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<b>Whole or Half</b>
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#### SHOULDERS

<b>Boston Butt:</b> Y N	<b>Pork Steaks :</b> Y N	<b>Thickness:</b> (1/2-2")	<b>Number Per Package:</b>
	<b>Or</b>		
	<b>Roasts :</b> Y N	<b>Size:</b> (2-6lbs)	<b>How Many:</b>
<b>Country Style Ribs:</b> Y N	<i>(Note: Standard Package is 6 pieces on CSR)</i>		
<b>Spare Ribs:</b> Y N			
<b>Pork Loin Roast:</b> Y N	<b>Whole or Half</b>	<b>Other?Please Note:</b>	
<b>Or</b>			
<b>Pork Chops:</b> Y N	<b>Bone-In or Boneless</b>	<b>How Thick:</b>	<b>Number Per Package:</b>
<b>Tenderloin:</b> Y N	<i>(Note: This Item is part of the Chops But Can be Packaged separate.)</i>		
<b>Bacon:</b> Y N	<b>Smoked &amp; Cured</b>	<b>Regular Or Peppered</b>	<b>How Thick: Thin - Regular - Thick</b>
	<b>Or</b>		
	<b>Fresh Side</b>	<i>(Note: Peppered bacon is extra charge of .25 cents a LB.)</i>	
<b>Ham:</b> Y N	<b>Whole</b>	<b>Smoked &amp; Cured</b>	<b>Steaks: Y N</b>
	<b>Or</b>	<b>Or</b>	<b>Number Per Package:</b>
	<b>Cut In 1/2</b>	<b>Fresh</b>	<b>Roasts: Y N</b>
			<b>Size:</b>
		<b>Pork Tendens:</b> Y N	<b>Number Per Package:</b>
<i>(Note: Standard Cut Is Roast From The Ends And Steaks From the Center.)</i>			
<b>Hock:</b> Y N	<b>Smoked &amp; Cured or Fresh</b>		
<b>Ground Pork:</b> Y N	<b>Package Size(1-4lbs):</b>	<b>Fresh Patties (\$0.80 per lb):</b> Y N	<b>Number Of Pounds:</b>
<i>(unseasoned)</i>			<b>Number Per Package:</b>
<b>Or</b>			
<b>Seasoned Sausage(\$0.60 Per Pound):</b> Y N	<b>Mild Medium Hot</b>	<b>Italian</b>	<b>Package Size(1-4lbs):</b>
<b>Sausage Patties(\$0.80 Per Pound):</b> Y N	<b>Number Of Pounds:</b>	<b>Number Per Package:</b>	
<i>(Note: Standard Package Size For Patties is 6 Per Pack &amp; difference in MILD&amp;MEDIUM sausage is more seasoning in the MEDIUM.)</i>			
<i>(Note: 10# minimum on seasoned sausage and ALL PATTIES)</i>			

<b>Offals: Y N Liver Heart Fat/Lard</b>
<i>Note: Any and All Parts of Hogs can be Cured and Smoked Please List any Specific Cuts here:</i>

\$50 Slaughter Fee      \$0.85 Per Pound on the Rail      \$0.80 Curing/Smoking Per Pound
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<b>Customer Contact Log</b>
Date/Notes:
Date/Notes:
Date/Notes:
Date/Notes:

<b>Scheduled Pick Up</b>	<b>Date:</b>	<b>Time:</b>
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Hogs not picked up 7 days after initial contact will incur a \$5.00/day storage fee.  
 After 30 days the meat will be the property of the Cedar Vale Locker.