



HOG

Cut Sheet

For Office Use Only
 Date Received _____ Hanging Weight _____

Contact Name _____
 Farm Name _____
 Customer Name _____
 Address _____
 City _____ State _____ ZIP _____
 Farm Ph _____ Cell Ph _____
 Email _____ Fax _____
 Scheduled Kill Date _____
 New Boxes (\$2/box) YES NO

Farm		Animal	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

***Default Thickness** for all cuts is 1". If you would like cuts thicker or thinner PLEASE note below.

SHOULDER PICNIC

Send out to smoke YES NO

Boneless OR Bone-in Roast OR Chunked to be sent out OR Grind for sausage/
 ground pork processed at
 Westerly Packing

SHOULDER BUTT

Send out to smoke YES NO

Boneless Boston OR Bone-in Boston OR Country-style Ribs OR Chunked to be sent out
OR Grind for sausage/ground pork processed at Westerly Packing

CHOPS/LOIN

RIB CHOPS Boneless OR Bone-in
 Thickness _____ Chops per pack _____

TENDERLOIN ONLY OR LOIN CHOPS OR LOIN ROAST
 Thickness _____ Boneless OR Bone-in

COUNTRY RIBS # in Package _____

HAM

Send out to smoke YES NO

ROAST Boneless Bone-in Grind

FRESH HAM STEAK Steaks per pack _____ Thickness _____



Cut Sheet

Farm Name _____ Farm Number _____

Customer Name _____

Scheduled Kill Date _____

BELLY

Send out to Smoke YES NO (*Note: Bacon MUST be smoked)

WHOLE BELLY

OR FRESH BELLY (Cut)

SPARE RIBS

↓
Lbs. per pack _____

↓
Whole Rack or 1/2 Rack

HOCKS/SHANKS

Send out to Smoke YES NO

WHOLE

OR

CUT

YES

NO

OR

GRIND

↓
How Thick _____

TRIM

SAUSAGE (Minimum of 20 lbs. of Trim needed to make sausage. If less than 20 lbs. Trim will be made into ground pork)

Italian Sweet (Cased or Patties or Loose)

Italian Hot (Cased or Patties or Loose)

How many lbs./package _____

How many lbs./package _____

How many lbs. TOTAL _____

How many lbs. TOTAL _____



OR Remainder of Trim



Breakfast Sausage (Cased or Loose)

Fresh Kielbasa (Cased or Loose)

How many lbs./package _____

How many lbs./package _____

How many lbs. TOTAL _____

How many lbs. TOTAL _____

GROUND PORK Lbs./package _____ How many lbs. TOTAL _____ or Remainder of Trim YES NO

ADDITIONAL PRODUCTS

Jowls for Smoking

Trotters

Head

Liver

Heart

Tongue

Fatback Lbs./package _____

Leaf Lard Lbs./package _____

SPECIAL INSTRUCTIONS Use this box for any/all instructions related to specific cuts of meat.

Please note that any additional work may be subject to an additional labor charge.



Cut Sheet

Farm Name _____ Farm Number _____

Customer Name _____

Scheduled Kill Date _____

For Office/Westerly Packing Use ONLY

New Boxes _____

Hanging Weight _____

Organ Weight _____

Total lb. Ground Pork _____

Total lb. Sausage _____

Comments _____

INFORMATION & RULES

CONTACT

Bruno Trombino
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401-596-3404 x.102
401-596-7350 (fax)
bruno@wpinc.necoxmail.com

CUT SHEETS

Multiple animals

- ◆ If all animals are to be cut the same way use one cut sheet for multiple animals.
- ◆ If you desire different cuts for different animals use a separate cut sheet for each animal.

PACKAGING:

All cuts are packaged in cryovac.

PICK-UP Cash or Check ONLY – no credit cards

- ◆ Westerly Packing will notify you when your meat is ready for pick-up.
- ◆ Payment to Westerly Packing for cutting and packaging is due at time of pick up.
- ◆ Meat left longer than 3 business days after notification will be charged a \$5/day storage fee, payable to Westerly Packing.
- ◆ Meat will not be released until storage fees are paid.