

THE ROYAL BUTCHER

**PORK CUTTING INSTRUCTIONS**

LIVESTOCK OWNER	SLAUGHTER DATE
PHONE	# SWINE PER CUTSHEET
ADDRESS	ANIMAL ID
NAME ON LABEL	
<b>OR</b> CUSTOM PRE-PRINT LABEL	

PLEASE CIRCLE WHAT YOU WANT

<b>BELLY</b>	NOTES	<b>SHOULDER SHANK</b>	NOTES		
WHOLE		PICNIC ROAST			
CUT IN HALF		GRIND			
GRIND					
<b>LOIN</b>		<b>SHOULDER BUTT</b>			
WHOLE		BUTT ROAST			
ROAST		COUNTRY STYLE			
BONE-IN CHOP		GRIND			
BONELESS CHOP					
TENDERLOIN, WHOLE					
GRIND					
<b>HAM</b>		<b>GROUND + SAUSAGE (50 LB MIN PER SAUSAGE MIX)</b>			
WHOLE BONE-IN		GROUND PORK			
WHOLE BONELESS		BREAKFAST			
CUT IN HALF		SWEET			
GRIND		HOT			
<b>OTHER</b>		<b>GROUND PACK SIZE</b>			
SPARE RIBS		1#	2#	5#	10#
BABY BACK RIBS*		<b>CHOPS PER PACK</b>			
LEAF LARD		1	2	4	_____
FATBACK					
BONES					
HOCKS					

\*BABY BACK RIBS AVAILABLE ONLY WITH BONELESS CHOPS