

Eklund Processing

Stamford, NY 12167

Pork Cutting Instructions

Cut instructions must be received by plant manager at time of drop off. If desired indication how much of each (example: half chops half roasts). Write down any special instructions / requests. Any questions please call (607) 435-8171 office (607) 435-9375 cell

Customer Name: _____ Phone #: _____

Hams: 2 Hams **SMOKED:** YES or NO

- Leave Whole
- Bone in Roasts
- Boneless Roasts
- Steaks
- Bone out for grind
- Other _____

Loins: 2 Loins

- Tenderloins Pulled
- Bone in Roasts
- Boneless Roasts O - Baby Back Ribs
- Chops
- Other _____

Bellies: 2 Bellies

- Leave Whole
- Smoke Bacon
- Other _____

Spare Ribs: 2 Racks

- Yes
- Grind

Hocks: 4 Hocks

- Yes
- Grind(

Shoulder / Butt: 2 Shoulders

- Bone in Roasts
- Boneless Roasts
- Steaks
- Bone out for Grind
- Other _____

Country Ribs: 2 Racks

- Yes
- Grind

Shoulder / Picnic: 2 Picnics

- Bone in Roasts
- Boneless Roasts
- Bone out for Grind
- Other _____

Grinds:

- | | | |
|--|--|------------------------|
| <input type="radio"/> Fresh Ground Pork | <input type="radio"/> Smoked Kielbasa | Bones: Yes No |
| <input type="radio"/> Regular Breakfast | <input type="radio"/> Smoked Bratwurst | Fat: Yes No |
| <input type="radio"/> Real Maple Breakfast | <input type="radio"/> Smoked Andouille | Organs (if available): |
| <input type="radio"/> Sweet Italian | Bulk or Link | Yes No |
| <input type="radio"/> Hot Italian | | |
| <input type="radio"/> Fresh Kielbasa | <u>25 lbs per batch</u> | |
| <input type="radio"/> Fresh Bratwurst | | |