

**BRANDING IRON BUTCHER SHOP:****PORK CUTTING INSTRUCTIONS**

Name: \_\_\_\_\_ Phone: \_\_\_\_\_ Circle: Whole Half

Swine from: \_\_\_\_\_ Weight: \_\_\_\_\_ Age: \_\_\_\_\_

CUT: \_\_\_\_\_ \*NOTES: \_\_\_\_\_

**Roasts:** 1 – 3lbs. (or) 4-5lbs**Chops:** 1 (or) 1 ¼ inches**Sausage:** Maple Sage Hot  
(flavors)**Shoulders:** Steaks / Roasts**Pork Belly:** Whole / Bacon**Loin Chops:** Bone in / Boneless**Ribs** Chops**Ham** Roasts / Steaks

Fresh / Cured/Smoked

**Shanks:** Yes / No**\*Note:**

Any cuts not chosen will be fresh ground sausage or seasoned with the flavor you choose above. Specialty cuts are available on the custom cut sheet. Please give us a call for any special requests! **406-297-2611**