

LAWRENCE MEAT PACKING CO. LTD.

PORK CUTTING INSTRUCTIONS

250-782-5111 or 1-800-663-3806 TOLL FREE

Fax: 250-782-8785

EMAIL: imp@lawrencemeat.com

If you have questions please call or email for assistance

Custom # _____

Amount You're Getting (check one):

- Whole Hog
- Half Hog

Please Select from each box what you would like

CHOPS -

How many pieces per package _____ Thickness _____

- Bone In

OR

- Boneless Chops & Tenderloin & Back Ribs

SHOULDER STEAK

How many pieces per package _____

- Yes
- No Steaks, make Roast

SHOULDER ROAST

_____ Pounds Per Package

LEG

Cured (HAM)

- Whole
- Cut in 1/2
- Cut in 1/3
- Cut in 1/4

OR

FRESH (No Curing)

- Roast Lbs. Per. Pkg.
- Cutlets Qty. Per Pkg.

BACON

- Fresh Belly (no curing) OR:
- Bacon

Please select for Bacon or Fresh Belly

- Whole
- Cut 1 lb. Chunk
- Cut 2 lb. Chunk
- Sliced

Cut & Wrapped for a family of: _____

You will receive 1 case of sausage per hog

If you want more than the one case, we will need 50 pounds of meat. Will take from your other cuts

Please call if you want sausages made

OFFALS

- Heart
- Liver

FAT

- Yes
- No

Name: _____

Phone: _____

Email: _____

Custom #: _____ Date of Drop Off: _____

Person Delivering: _____