

# Harriston Packing Company Ltd

142 Arthur Street, Harriston, ON, N0G 1Z0

Tel: 519-338-3330 Fax: 519-338-3525

## PORK CUTTING WORKSHEET

## CUSTOM

## RETAIL

Name: \_\_\_\_\_ Phone \_\_\_\_\_

Description: \_\_\_\_\_ Date Cut: \_\_\_\_\_ Weight \_\_\_\_\_

### General Information

Size of Roasts \_\_\_\_\_

Chops per package \_\_\_\_\_

Neck Bones Yes No

Liver Yes No

### Further Processing

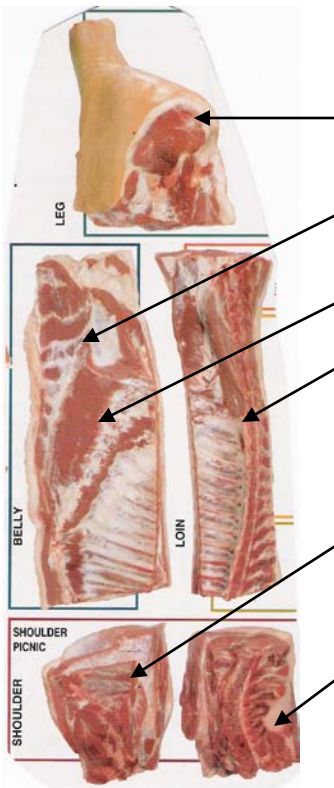
Sausage Varieties: please circle preference

*Regular Garlic Honey Garlic Octoberfest**Breakfast Smoked Italian*

Note: 10 lb minimum per variety

Other \_\_\_\_\_

### Specifications



CUT	OPTIONS	INSTRUCTIONS
1. Leg	Fresh or Smoked Ham Steaks or Roasts	
2. Belly	Fresh Sidepork Smoked Bacon	
3. Ribs	Fresh Sideribs	
4. Loin Note: If de-boned, will have tenderloin & backribs	Fresh Chops Smoked Chops Peameal Bacon Back Bacon	Note: One option per loin
5. Shoulder Picnic	Fresh or Smoked Roast or Steaks De-boned for sausage	
6. Shoulder Butt	Fresh or Smoked Roasts or Steaks De-boned for sausage	
7. Hocks	Fresh or Smoked De-boned for Sausage	
8. Trimmings	Sausage Ground Pork	