

Pig Cutting Form

Contact Details

NAME:

PHONE:

SHEEP: ☐ WHOLE ☐ HALF

ROAST SIZE: ☐ 1.3KG ☐ 1.5KG ☐ 1.7KG ☐ 2KG

PIG FROM (NAME OR ADDRESS):

WEIGHT (KG) (IF KNOWN):

Cuts

BACK LEGS OPTION 1

For a whole pig you can pick 1 or 2 options
for ½ or ¼ 1 option only

- ☐ Leg as roast on the bone
- ☐ Ham on the bone cooked and left whole
- ☐ Ham on the bone cooked and cut in half
- ☐ Ham on the bone uncooked and left whole
- ☐ Ham on the bone uncooked and cut in half
- ☐ Pressed ham left whole
- ☐ Pressed ham cut as ham steaks
- ☐ Pork schnitzel
- ☐ Pickled Pork

LOINS OPTION 1

For a whole pig you can pick 1 or 2 options
for ½ or ¼ 1 option only

- ☐ Pork chops
- ☐ Bacon
- ☐ Racks

LOINS OPTION 2 (WHOLE PIG ONLY)

- ☐ Pork chops
- ☐ Bacon
- ☐ Racks

BACK LEGS OPTION 2 (WHOLE PIG ONLY)

- ☐ Leg as roast on the bone
- ☐ Ham on the bone cooked and left whole
- ☐ Ham on the bone cooked and cut in half
- ☐ Ham on the bone uncooked and left whole
- ☐ Ham on the bone uncooked and cut in half
- ☐ Pressed ham left whole
- ☐ Pressed ham cut as ham steaks
- ☐ Pork schnitzel
- ☐ Pickled Pork

BELLIES

- ☐ Belly left whole
- ☐ Belly left whole but vut into 2 pieces
- ☐ Pickled pork
- ☐ Strips

FOREQUARTER (SHOULDER) OPTION 1

For a whole pig you can pick 1 or 2 options for ½ or ¼ 1 option only

- ☐ Roast on the bone
- ☐ Chops
- ☐ Bacon
- ☐ Boned and rolled
- ☐ Boned, Rolled, and seasoned
- ☐ Pressed ham
- ☐ Pressed ham cut as ham steaks
- ☐ Pickled Pork

HEAD

- ☐ Yes
- ☐ No

BACON BONES

- ☐ Yes
- ☐ No

only available if you have bacon off your pig

FOREQUARTER (SHOULDER) OPTION 2 (WHOLE PIG ONLY)

- ☐ Roast on the bone
- ☐ Chops
- ☐ Bacon
- ☐ Boned and rolled
- ☐ Boned, Rolled, and seasoned
- ☐ Pressed ham
- ☐ Pressed ham cut as ham steaks
- ☐ Pickled Pork

FEET

- ☐ Yes
- ☐ No

PORK BONES

- ☐ Yes
- ☐ No

COMMENTS