**Lake Geneva Country Meats, Inc.**

**5907 State Road 50 East, Lake Geneva, Wisconsin 53147**

**Hours: Monday – Friday: 8:00a-5:00p, Saturday: 8:00a-3:00p**

**Pork Cutting Instruction - call (262) 248-3339 with questions**

Please answer the questions on this form and send back to [sales@lakegenevacountrymeats.com](mailto:sales@lakegenevacountrymeats.com) or call in your instructions to the number above.

Name:

Address:

Phone: Alternate Phone:

e-mail:

**Producer: Cliff McConville/Barrington Natural Farms**

1. Are you getting a whole or a half pig?

2. There would be two hams on a whole pig, one ham for half a pig. Would you like these smoked and cured, (like the ham you might get for Easter), or as a fresh ham, (like a regular pork roast)?

3. The hams will usually be pretty large, about 14 to 16 lbs each. Should we cut them in half?

4. Most people will have us cut their hams in half. If we do this we can get center slices from the ham. Three center slices can be taken from each ham at no extra charge. More than three would be an extra charge of up to $10.00 for slicing the whole ham. Would you like to have some center slices? How many?

5. Do you want the bacon?

We usually slice the bacon and put it in 1# vacuum sealed packages. If you do not want the bacon it could be done as fresh side pork or we can add it to your trim for sausage. Mark below what you would like us to do.

a. Bacon sliced 1# pkgs.

b. Side Pork sliced 1# pkgs.

c. Sausage trim.

d. Other, explain.

6. Do you want the spare ribs?

**Pork Loin**

7. You will have two loin roasts from a whole pig. How many lbs. do you want each of your loin roasts to weigh? (ave. 3# - 4#)

8. The pork chops will come from the center loin. We just need to know how thick you would like these cut and how many chops per package. ie; ½” thick 4 per package.

9. From the rib end of the loin, we can either get you another roast, country style ribs, or it can be cut for extra pork chops.

a. Roast How many lbs. each? (ave. 3# - 4#)

b. Country Style Ribs

c. Pork Chops (these would be cut the same thickness as the center loin chops)

10. You will have some shoulder roasts. How many lbs. would you like each of these to be? (ave. 3#)

**Options:** If you do not care to have shoulder roasts we can either trim them out for extra sausage or they can be done as smoked picnic ham. Please note that the picnic ham would increase the smoking charge at .70 cents per lb. (approximately 12 lbs. per whole pig).

11. Also from the shoulder you would have pork steak. We just need to know how thick you would like these and how many per package. ie; ½” thick 2 per package.

**Options:** If you do not care to take these we can trim them out for extra sausage. They could also be done as a smoked pork butt or they can be smoked and sliced for cottage bacon which would be put into 1 lb. packages. Please note that you would have the extra smoking charge at .70 cents per lb. (approximately 12 lbs. per whole pig).

12. Do you want the pork hocks? These can also be done as smoked pork hocks.

13. Do you want the neck bones?

14. Do you want the pork liver? If not, do you want liver sausage? This would be an additional charge of $2.65 per ½ pig.

15. Mark below what type of sausage you would like us to make from your trim. From a whole pig you usually get about 12 lbs. of trim to be made into sausage. Any cuts you do not take that are not being smoked or made into something else would increase this amount. You can split your trim as halves, or thirds, etc.

a. pork breakfast sausage (1 lb. tubes @ .75 cents per lb.)

b. pork breakfast sausage links (1 lb. pkgs. @ $1.65 per lb.)

c. bratwurst (1.5 lb. pkgs @ $1.65 per lb.)

d. Italian sausage hot or mild (1.5 lb. pkgs. @ $1.75 per lb.

e. ground pork unseasoned ( 1 lb. pkgs. @ .65 cents per lb.)