

C&L Locker Co.

PORK

208-882-3396 - CL.Locker@gmail.com

carcass weight: _____

First and Last Name:

Phone number:

WHOLE or HALF hog:

Producer name:

Animal identification:

Underlined options below are standard C&L cutting instructions and will be used unless you specify otherwise.

Chop thickness: ¾" 1" 1 ¼" 1½"

Chops per package: 2 3 4

Average roast size: 2-3# 3-4#

Shoulder arm roasts: yes no

Shoulder butt: steaks bacon roasts
country style spare ribs sausage

Loin roast: yes no

Spare ribs: yes no

Country style spare ribs: yes no

Belly: bacon freshside

Leg: hams leg roasts trim for ground

Hams: cut in half w/ a couple steaks cut in halves (no steaks) mini all steaks (slice fee applies)

Hocks: yes no (Hocks are **ONLY** available on halved hams or halved hams w/ steaks.)

Trim (maximum of 2 flavors per half hog, 4 per whole hog):

Bulk ground (no charge): ground pork breakfast Italian chorizo (add \$0.75/#)

Fresh skin-on links (additional \$2.75+/#):

breakfast Italian Polish bratwurst jalapeno cheddar bratwurst (add \$0.75/#)

Smoked skin-on links (additional \$3.75+/#):

Polish bratwurst jalapeno cheddar bratwurst (add \$0.75/#) chorizo (add \$0.75/#)

Comments:

C&L Use Only

_____ Trim weight

_____ Belly weight

_____ Shoulder weight

_____ Ham weight

baskets of cuts:

boxes & location: