



# Oklahoma Panhandle State University

## Meats Lab

### Pork Cutting Instructions

OPSU Meats lab – P.O. Box 430 – Goodwell, OK 73939 – Phone: 580-349-1518 Fax: 580-349-1515 – meatlab@opsu.edu

First Name \_\_\_\_\_ Last Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Home Phone (\_\_\_\_\_) \_\_\_\_\_

Cell Phone(\_\_\_\_\_) \_\_\_\_\_

Appointment Date: M/D/Y \_\_\_\_\_

Person Delivering \_\_\_\_\_

Amount you are getting

- Whole Hog     Half Hog

Split With: \_\_\_\_\_

**\*Choices not made will be decided for you. Please call if you have any questions about this cutting form, we would be glad to help\***

#### SHOULDER PICNIC

Picnic Roast    Weight \_\_\_\_\_ Qty. Per Pkg. \_\_\_\_\_

OR

Picnic Steaks    Thickness \_\_\_\_\_ Qty. Per Pkg. \_\_\_\_\_

OR

Grind

#### SHOULDER BOSTON

Boston Roast    Weight \_\_\_\_\_ Qty. Per Pkg. \_\_\_\_\_

OR

Boston Steaks    Thickness \_\_\_\_\_ Qty. Per Pkg. \_\_\_\_\_

OR

Grind

#### PORK LOIN

Boneless Chop    Thickness \_\_\_\_\_ Qty. Per Pkg. \_\_\_\_\_

AND

Tenderloin

AND

Baby Back Ribs

OR

Pork Chops    Thickness \_\_\_\_\_ Qty. Per Pkg. \_\_\_\_\_

#### BELLY

Bacon (cured & smoked)     Sliced     Slab

OR

Fresh Side     Sliced     Cut in Half     Whole

#### SPARE RIBS

Yes

OR

No --- Grind

#### HAM

##### Cured Ham

Whole or  Half or  Roast or  Steaks

Thickness \_\_\_\_\_ Qty. Per Pkg. \_\_\_\_\_

OR

##### Fresh Ham

Whole or  Half or  Roast or  Steaks

Thickness \_\_\_\_\_ Qty. Per Pkg. \_\_\_\_\_

OR

##### Grind

OR

##### Other \_\_\_\_\_

#### GROUND – Minimum of 25 lbs is needed to split choice

Fresh Ground Pork

OR

Pork Sausage

1lb Tubes

2lb Tubes

**\*Please choose flavor of sausage. Minimum of 25 lbs. is needed to split choice. Indicate 1st and 2nd choice if splitting.\***

Hot \_\_\_\_\_  Medium \_\_\_\_\_  Mild \_\_\_\_\_

Bratwurst \_\_\_\_\_  Other \_\_\_\_\_

Special Instructions: \_\_\_\_\_

#### PATTIES – Minimum 10 lb Per side - 4 Per Pkg.

1/8 lb    Total Pounds \_\_\_\_\_ Qty. Per Pkg. \_\_\_\_\_

Round Only

¼ lb    Total Pounds \_\_\_\_\_ Qty. Per Pkg. \_\_\_\_\_

Round Only

1/3 lb    Total Pounds \_\_\_\_\_ Qty. Per Pkg. \_\_\_\_\_

#### VARITIES – Choice must be made before slaughter.

Liver                       Sliced or  Whole

Heart                       Sliced or  Whole