Oklahoma Panhandle State University
Meats Lab
Custom Pork Cutting Instructions

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

☐ Pork 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
Thick or Thin?

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_____

Special Instructions: _____

_____

VARITIES – Choice must be made before slaughter.

☐ Liver   ☐ Sliced or ☐ Whole

☐ Heart   ☐ Sliced or ☐ Whole