

Jones Farm Market
616-642-9212
Eaton County Hog and Lamb Cutting Instructions
_____ Carcass Contest or _____ Live Show

Buyer's Name _____ Phone _____

Member's Name _____

Buyer's Signature _____

Hog Animal Tag # _____

Please check one (if applicable): ½ pig _____ whole pig _____

How many pork chops* per package? _____ How thick? _____

How many pork steaks per package? _____ How thick? _____

How many pounds per roast? _____

Do you want the hams: Fresh _____ or Smoked _____

How do you want the hams cut? Center slices and roast off the ends _____

 All roast _____ All steaks _____ Leave whole _____

Do you want your bacon: Fresh (sidepork) _____ or Smoked _____

 Sliced: regular _____, thick _____, or thin _____

Hocks: Fresh _____, Smoked _____, into sausage _____

How do you want your sausage? Seasoned 1# pkgs. _____, Fresh unseasoned 1# pkgs. _____ ,
 Polish _____ , Seasoned links _____ , Smoked Brats _____ , or Fresh Brats _____

 Flavor Options: Maple/Brown Sugar Sausage _____ Hot Sausage _____

Do you want the lard? Yes/No _____

*You can use the chops as Canadian bacon or smoked chops.

Lamb Animal Tag # _____

Please check one (if applicable): ½ lamb _____ whole lamb _____

How many lamb chops per package? _____ How thick? _____

How many lamb steaks per package? _____ How thick? _____

How many pounds per roast? _____

Do you want ribs? _____

Leg of lamb: ½ _____ whole _____ Boneless _____ Bone-in _____

Lamb burger: size pkgs. _____ Stew meat: size pkgs. _____