

**Farmer:** \_\_\_\_\_ **Person Buying HOG:** \_\_\_\_\_  
**Hanging Weight:** \_\_\_\_\_ **Phone # :** \_\_\_\_\_  
**Date:** \_\_\_\_\_ **Ordered:** \_\_\_\_\_  $\frac{1}{2}$  **Whole**

## CASSELTON COLD STORAGE

52 Langer Ave North Casselton, ND 58012 Phone: 701-347-4781 / Fax: 701-347-0143

### HOG Cutting Instructions

CHOPS PER PACKAGE:            2      3      4      5      6      (1 per pkg extra charge)

Thickness of chops:             $\frac{1}{2}$ "       $\frac{3}{4}$ "      1"

Size of Pork Roasts: (3-4# avg)      2-3#                      3-4#

Cured Hams  
Or                                      cut into half, thirds, fourths or into (ham/fresh ham) steaks  
Fresh Ham Roasts

Bacon or Side Pork            Sliced 1# pkg.      Thick or Thin

Save Hocks            or            Put Hocks to Trim

Save Ribs            or            Put Rib Meat to Trim

TRIM GOES TO SAUSAGE / WHAT KIND: (see price sheet)

Trim =    Half of a Hog one item    /    Whole hog two items.

1# Straight Grnd / 1# Seas Ground            Seasoned Ground Brats \_\_\_\_\_

Pork Links                                      Seasoned / Straight Grnd Pork Patties 4oz

Sausage \_\_\_\_\_

INSTRUCTIONS:

If you do not want a specific cut and want it to go to trim, specify what you would like.  
If you do not save hocks and/or ribs, it goes to trim.