



100 OLD BLOOMFIELD PIKE
BARDSTOWN, KY 40004
502-348-3668
Processing@boonesbutchershop.com

PORK PACKAGING INSTRUCTIONS

Name _____ Date _____

Address _____ Phone # _____

All cuts will be vacuum packed

Please check (✓) and indicate number of pieces or pounds in a package:

Pork Chops -- Bone In _____ Boneless _____
Pork Chop Thickness (1/2 inch is standard) _____ Number to Package _____

Hams (Back)
Sliced Fresh _____ Roast _____ Sausage _____ Cutletts _____ Number/Size per Package _____
Or City Cured and Smoked * _____
*No Hams cured From November thru January

Bacon – Fresh –cut into pieces _____ Sausage _____ Cured and Smoked _____
Number/Size per Package _____

Jowl Bacon – Fresh-cut into pieces _____ Sausage _____ Cured and Smoked _____
Number/Size per Package _____

Front Shoulders – Pork Roast _____ Boston Butt _____ Picnic _____ Pork
Steaks _____
Or Put in Sausage _____ Number/Size per Package _____

Sausage – Mild _____ Hot _____ lb package _____ lb package _____

Spare Ribs _____ Number/Size per Package _____
Neck Bones _____ Number/Size per Package _____
Pig Feet _____ Number/Size per Package _____
Tail/Ears _____