



Friedrichsen Meat Company
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www.fmeatco.com

PORK CUTTING INSTRUCTIONS

Customer Information

Name: _____

Address: _____

City, State, Zip: _____

Cell Phone: _____

Appointment Date: _____

Producer: _____

Animal Tag ID (if known): _____

Amount

☐ Whole Hog – you may select up to 2 options on the below choices

☐ Half Hog – you may only select one option on the below choices

Belly

☐ Bacon

☐ Side Pork

☐ Whole Belly

Chops

☐ Bone-In Pork Chops

☐ Boneless Pork Chops

☐ Pork Loin

☐ No Chops or Loin

Chop Thickness

☐ .75"

☐ 1"

☐ 1.25"

Pork Shoulder, Ham or Loin Roasts

Roast size _____ lbs.

Lard

☐ Lard

Shoulder

☐ Shoulder Roast

☐ Pork Steaks

☐ Shoulder Bacon

Hams

☐ Fresh

☐ Smoked & Cured

☐ No Hams

Ham Cutting Options

☐ Roasts

☐ Roasts & Steaks

☐ Steaks

☐ Thin Sliced (Sandwich Style) – ONLY for Smoked & Cured Ham

Hock

☐ Fresh

☐ Smoked & Cured

☐ No Hock

Ribs

☐ Yes – Spare Ribs

☐ No Ribs

Trim Products

☐ 1lb Ground Pork

☐ 1lb Breakfast Sausage

☐ 1lb Italian Sausage

☐ Pork Patties

☐ Breakfast Sausage Patties

☐ Original Skinless Bratwurst

☐ Bacon & Cheddar Skinless Bratwurst

Special Instructions
