

Litchfield Prime Meats & Provisions

205 East Street- P.O. Box 329, Litchfield, CT 06759

Tel: 860-567-5448 or 860-567-9436

Fax: 860-567-9437

Pick One

Paper

Cryovac

Pork Cutting Instructions

Name: _____

Tel#: _____

Date: _____

Choose Only One: Regular Smoking (with nitrates) _____
Smoking without Nitrates _____

Lower Shoulder Fresh Picnic Roast Weight _____
Country Style Ribs Number per pkg. _____

Upper Shoulder Fresh Boston Roast Weight _____
Blade Steak: Thickness _____ Number per pkg. _____

Spareribs Whole Cut ½

Bacon Fresh Smoked
Slab: weight per pkg. _____ Sliced: weight per pkg. _____

Loin Roast: weight _____
Chops: thickness _____ Number per pkg. _____

Ham Fresh Smoked
Whole Half Weight _____
Steaks: thickness _____ Number per pkg. _____

Hocks Ground Fresh Smoked Number per pkg. _____

Trim _____ Ground Weight per pkg. _____
Sausage: Breakfast Sweet Hot Weight per pkg. _____

Our smoked product is not fully cooked and may contain bacteria which could cause food borne illness if mishandled or cooked improperly. For your protection we ask you please follow these safe handling instructions.

- Keep refrigerated or frozen.
- Thaw in refrigerator or microwave.
- Keep raw meat separate from other foods.
- Wash working surfaces including cutting boards, utensils, and hands after touching raw meat.
- Cook thoroughly.
- Keep hot foods hot, and refrigerate leftovers immediately or discard.

Signature: _____

Date: _____