

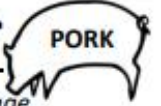
Gore's Meat Processing, Inc.

Edinburg Foltz Plant 540.984.8138
12526 S Middle Rd, Edinburg VA 22824
Edinburg@GoresMeats.com

Stephen City Plant 540.869.1029
1426 Double Church Rd, Stephens City VA 22655
StephensCity@GoresMeats.com



PORK CUT SHEET



*All unchecked boxes will be put into sausage

1/2 hog Whole hog

Standard Cutting Instructions

Chops/Steaks	Roasts
Thickness: <u>3/4</u> " Number per pack <u>2</u>	Size of roasts: <u>3</u> LB

Loin:

Bone-in

- Pork Chops
- Roast
- Both Bone In Roast and Chops

OR

Boneless

- Boneless Loin Chops
- Roast
- Both Boneless Roasts and Chops

Shoulder:

- Bone In Roasts** (for pulled pork bbq)
- Shoulder Slices**
- Whole** (Gore's does not cure or smoke meat)
- Sausage**

Sides:

- Fresh Slices** (not cured)
- Whole/Pork Belly** (Gore's does not cure or smoke meat)
- Sausage**

Ham:

- Roasts**
- Fresh Ham Slices** (not cured)
- Whole** (Gore's does not cure or smoke meat)
- Sausage**

Sausage:

- Mild (salt & pepper blend)
- Sage
- Hot (breakfast red pepper spices with sage)
- 1 lb bags Bulk/Loose (25 lb bags)

Other:

- Spare Ribs**
- Backbone**
- Liver**

Name:

Phone #:

Email:

Purchased animal from:

All Cuts Vacuum Sealed