

K&C MEAT PROCESSING
1124 DURDEN STREET
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NAVASOTA, TX 77868
936-825-6944

~CUTTING INSTRUCTIONS FOR HOGS~

<u>~ITEMS~</u>	<u>~THICKNESS~</u>
2 LOINS: PORK CHOPS or ROAST BONELESS OR BONE IN	½” ¾” 1”
2 HAMS: CURE or FRESH CUT INTO or STEAKS	½” ¾” 1”
2 BACONS: CURE or FRESH PLAIN or PEPPER RINE OFF or RINE ON THIN, MEDIUM or THICK	
2 SHOULDERS: STEAKS, COUNTRY STYLE RIBS or ROAST	½” ¾” 1”
2 SPARE RIBS:	SPLIT or WHOLE
PORK BONES:	SAVE or DISCARD
TRIMMINGS: GROUND PORK or PAN SAUSAGE //SMOKE SAUSAGE or FRESH LINKS MINIMUM 25 LBS for SMOKE SAUSAGE or FRESH LINKS	
SEASONING:	REGULAR, HOT & SPICY or SPG & JALAPENO
LIVER & HEART:	SAVE or DISCARD
VACUUM WRAP (per pound)	OFF OF DRESSED, HANGING WEIGHT
WEIGHT WILL NOT BE READY UNTIL ANIMAL IS PROCESSED.	

EMAIL to KCMEAT@AOL.COM or FAX to 936-825-8217.

WE LOOK FORWARD TO SERVING YOU!