

**REDMOND SMOKEHOUSE - 1-541-548-5575**

Cutting Instructions for Order #58239

<b>CLIENT:</b> NO NAME, <b>ADDRESS:</b> <b>CITY:</b> <b>H-PHONE:</b> (541) 548-5575	<b>OWNER:</b>  <b>STATE:</b> <b>W-PHONE:</b>	<b>ZIP:</b>
<b>WHOLE PORK ORDER</b> Hanging Weight: 0 Cut/Wrap Date: Hanging Days: <b>PACKAGE</b> Number of People: Steaks Per Package: Steaks Thickness:  <b>SPECIAL INSTRUCTIONS</b>	<b>PORK PRIMALS</b>	
	<b>LEG</b>	<b>SHOULDER BUTT</b>
	Cured:            Fresh:	Cured:            Fresh:
	Whole:            Roast:	Roast:            Steaks:
	1/2:                All Sliced:	Rib:
	Center:           Per Pkg:	
		<b>LOIN</b>
<b>SIDE (BACON)</b>	Cured:            Fresh:	
lbs:                Sliced:	Roast:            Chops:	
Cured:            Fresh:		
Slab:              Pep:	<b>SAUSAGE</b>	
	lbs:                Hot:	
<b>SPARE RIBS</b>	Italian:           Light:	
Cut:                Whole:	Sage:              Regular:	
<b>SHOULDER ARM</b>	<b>OFFAL</b>	
Cured:            Fresh:	Heart:             Liver:	
Roast:             Steaks:		
	Cured Tag#:	