

Cut Sheet Instructions

Thank you for choosing Pleasant Valley Meats! We look forward to working with you and hope that this sheet helps with any questions you may have!

- Please place a check mark next to any cut you would like! We will give you the maximum amount of that particular cut unless you specify a certain number that you would like. You will receive:
 - 2 picnic roasts & 3-6 boston butts per pig (this depends on roast weight)
 - Hams are sliced into 2" thick roasts – they are very different from store hams
 - Pork chops and loin come from the same area so keep in mind if you choose both you will get half and half
 - The average thickness for pork chops is $\frac{3}{4}$ "
 - Loin is usually 7-8" long or can be sliced
 - All specialty items have a 20 pound minimum!
 - Ground pork has no seasoning
 - Sausage comes in mild or hot; you also have the option to add extra sage
 - Links also come mild or hot and have a 20# minimum per flavor
 - Our bacon is cured and hickory smoked. If you would prefer to smoke & slice it yourself, write "slab" next to your checkmark.
 - Jowl is the same as our bacon unless you request it otherwise
 - Ribs will have less meat on them if you select bacon as well
- Everything will come vacuum packed.
- Any item that has a * has an additional price listed in the *additional charges* section
- If you have a small hog or are only purchasing a half hog, please be conscious of how much you are dividing your ground meat. There is a 20 pound minimum on each specialty item. Sometimes we are not able to divide into 3 or 4 ways if there is not enough ground meat (or if you have chosen all of your cuts).
- Lastly, PLEASE make sure to have your cut sheet(s) ready at drop off. There will be a **\$20 late fee** if we do not have it on or before your drop off date.

If you have any other questions, please call at 434-395-1262 or email me at pleasantvalleymeats@gmail.com and I will be happy to help!

