



25 Fairbanks Road
North Springfield, VT 05150
1-802-886-8688

Pork Cutting Instructions

Please Note

You must notify unloader of livestock designated to specific cut sheets.

Date: _____
Name: _____
Address: _____

Phone: _____
Farm Name: _____

Head Count: _____
Carcass ID: _____
Slaughter Date: _____

(Circle One)
ORGANIC / NON-ORGANIC

1) Pork Chops - 2001

Bone In / Boneless

(Circle one)

- A – 2 per ¾” thick
- B – 4 per ¾” thick
- C – 2 per 1” thick
- D – 3 per ¾” thick
- E – Grind -or-

2-3 lb Loin Roast – 2002

2) Tenderloin – 2005

(Circle One)

- A – Whole
- B – Leave In Chops
(Option “B” for Bone In Chops Only)

3) Pork Shoulder Roast

Semi Boneless – 2003

(Circle One)

- A – 2-3 lbs
- B – 3-4 lbs
- C – 4-5 lbs
- D – Grind

4) Spare Ribs

(Circle One)

- 2006 - Classic Style
- 2007 - St. Louis Style
- Grind

5) Fresh Ham – 2008

(Circle one)

- A – Whole Semi-Boneless
- B – 3-4 lb Roast Boneless
- C - Grind

6) Smoked Ham – 2100

Semi-Boneless

(Circle One)

- A – Cut ½ (\$2.20 / lb)
- B – Whole (\$2.20 / lb)
- C – Quartered (\$2.25 / lb) -or-
- 2009 - Steaks 1 Per ¾” (\$2.65 / lb)

****CURED / UNCURED (Circle one)

7) Bacon – 2101

(Circle One)

- A – Regular Sliced 1 lb pkg (\$2.95 / lb)
- B – Smoked Whole (\$2.00 / lb)
- C – Fresh Whole
- D – Grind

****CURED / UNCURED (Circle One)

8) ***Other

- 2012 - Heart
- 2013 - Hocks
- 2021 - Jowls
- 2022 - Back Fat
- 2023 - Leaf Fat (Suet)
- *2024 -Baby Back Ribs

9) Sausages (Please Prioritize Grinds)

2014 - Plain Ground Bulk 1 lb

**2102 - Smoked Chorizo 4x4 oz Link COOKED (\$2.85 / lb)

**2103 - Kielbasa Link 4x4 oz Link COOKED (\$2.85 / lb)

**2015 - Hot Italian - Bulk 1 lb (\$1.60 / lb)

- **2016 - 4 x 4 oz Links (\$2.20 / lb)

**2017 - Sweet Italian – Bulk 1 lb (1.60 / lb)

- **2018 - 4 x 4 oz Links (\$2.20 / lb)

**2019 - Breakfast – Bulk 1 lb (\$1.80 / lb)

- **2020 - 4 x 4 oz Links (\$2.40 / lb)

****CURED / UNCURED (Circle one)

*If you choose to get Baby Back Ribs, all chops will be boneless.

** 50 lb Minimum trim needed per sausage flavor. If you only have one hog, you will need to grind shoulders or hams to meet this minimum. If 50 lb minimum is NOT met, Plain Ground is the default option.

***Organs from your own animals are NOT guaranteed.

****Cured – Choose this option if you would like your products cured using a blend of Nitrates, at no additional charge.

Uncured – Choose this option to have your product cured in our natural cure of fermented celery juice for an additional \$0.25 per lb.

Custom Lean to Fat Ratios are not available.

150 lb minimum hanging weight on all hog carcasses. Carcasses weighing less will be billed as weighing 150 lbs. Hogs weighing more than 400 lbs will be turned away at delivery.

Comments

