



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

Date:
Name:
Address:
Phone:
Farm Name:

Pork Cutting Instructions

You NEED to notify unloader if:

- You have livestock designated to specific cut sheets.
- You want to keep your animals organs (for customers delivering 10 or more animals ONLY).

Carcass ID must correspond to either ear tag or back tag number.

Head Count:
Carcass ID:
Slaughter Date:

(Circle One)
ORGANIC / NON-ORGANIC

1) Pork Chops - 2001
Bone In / Boneless *
(Circle one)
A - 2 per 3/4" thick
B - 4 per 3/4" thick
C - 2 per 1" thick
D - 3 per 3/4" 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 1/2
B - Whole
C - Quartered -or-
2009 - Steaks 1 Per 3/4"
****CURED / UNCURED (Circle one)

7) Bacons - 2101
(Circle One)
A - Regular Sliced 1 lb pkg
B - Smoked Whole
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
**2103 - Kielbasa Link 4x4 oz Link COOKED
**2015 - Hot Italian - Bulk 1 lb
- **2016 - 4 x 4 oz Links
**2017 - Sweet Italian - Bulk 1 lb
- **2018 - 4 x 4 oz Links
**2019 - Breakfast - Bulk 1 lb
- **2020 - 4 x 4 oz Links
****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.
***All organs subject to USDA inspection and therefore can NOT be guaranteed. Organs will not be saved for customers bringing in 9 or less animals.
****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 a modest cost per pound.

Custom Lean-to-Fat Ratios are not available.

All Processing subject to Vermont Packinghouse's Terms of Service:
http://vermontpackinghouse.com/our-services/terms-service

Comments

Blank lines for comments

There is a Custom Processing Order Charge (Per cut Sheet).
There is a Custom Hog Slaughter Charge (Per Hog).
There is a Custom Hog Processing Charge (per hanging wt. lb.)
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.