



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

orders@vermontpackinghouse.com

Name: _____

Address: _____

Phone: _____

Farm Name: _____

Drop Off _____ Head _____

Date: _____ Count: _____

List of Carcass IDs (Ear Tag or Back Tag Numbers):

3) Pork Shoulder Roast
Semi Boneless - 2003

(Circle One)

A - 2-3 lbs

B - 3-4 lbs

C - 4-5 lbs

4) Spare Ribs
(Circle One)

A - 2006 - Classic Style

B - 2007 - St. Louis Style

7) Grind 2014 & Sausages

All trim will be ground into 1lb Plain Ground Bulk 1lb Packs (2014) unless sausage(s) selected below. 50lb minimum for any single sausage type. Please write in approximate weight requested.

2102 - Smoked Chorizo 4x4 oz Link COOKED _____ lbs

2103 - Kielbasa Link 4x4 oz Link COOKED _____ lbs

2015 - Hot Italian - Bulk 1 lb _____ lbs

- 2016 - 4 x 4 oz Links _____ lbs

2017 - Sweet Italian - Bulk 1 lb _____ lbs

-2018 - 4 x 4 oz Links _____ lbs

2019 - Breakfast - Bulk 1 lb _____ lbs

-2020 - 4 x 4 oz Links _____ lbs

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

**All organs subject to USDA inspection and therefore can NOT be guaranteed. Other various cuts not guaranteed from general processes or specific animal characteristics.

***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.

Cuts can be ordered by the count, with the remaining going to trim. Any unselected cuts will go to trim for grinding.

Custom Lean-to-Fat Ratios are not available.

Pork Cutting Instructions

Minimum Group Size - 8 Animals

You NEED to notify unloader if:

-You have livestock designated to specific cut sheets.

- You want to keep your animal's organs.**

(Circle One)

ORGANIC / NON-ORGANIC

Please communicate organic processing needs at time of scheduling.

Organic Certificate must be on file with VPH for Organic Processing.

Organic Processing not available for sausages and cooked products.

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

2-3 lb Loin Roast - 2002

2) Tenderloin - 2005

(Circle One)

A - Whole

B - Leave In Chops

(Option "B" for Bone In Chops Only)

5) Fresh Ham - 2008

(Circle one)

A - Whole Semi-Boneless

B - 3-4 lb Roast Boneless

C - 2-3 lb Roast Boneless

6) Smoked Ham - 2100

Semi-Boneless

(Circle One)

A - Cut 1/2

B - Whole

C - Quartered

D - 2009 - Steaks 1 Per 3/4"

***CURED / UNCURED (Circle one)

8) Bacons - 2101

(Circle One)

A - Regular Smoked Sliced 1 lb pkg

B1 - Smoked Whole or B2) 2-4 lb Piece

C1 - Fresh Whole or C2) 2-4 lb Piece

***CURED / UNCURED (Circle One)

9) Organs & Other

2012 - Heart**

2013 - Hocks**

2010 - Liver**

2057 - Kidney**

2021 - Jowls**

2022 - Back Fat

2023 - Leaf Fat (Suet)

*2024 -Baby Back Ribs

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 weight lb).

Pricing available upon request.

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.

All Processing subject to Vermont Packinghouse's Terms of Service:

http://vermontpackinghouse.com/our-services/terms-service

Comments

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