



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

(Circle One)

2003-A - 3-4 lbs

2003-B - 2-3 lbs

2003-C - 4-5 lbs

2003-D - Grind

Ribs

Spare Ribs- (Circle One)

2006- Classic Style

2007 - St. Louis Style

Baby Back Ribs- (Only

available If chops are

boneless)

2024 -Baby Back Ribs

Grind & Sausages

***2014** All trim will be plain ground and packed into 1lb packages unless sausage type is selected below. 100lb 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

- 2016a - 5 x 3.2 oz Links _____ lbs

2017 - Sweet Italian - Bulk 1 lb _____ lbs

-2018a - 5 x 3.2 oz Links _____ lbs

2019 - Breakfast - Bulk 1 lb _____ lbs

-2020a - 5 x 3.2 oz Links _____ lbs

******CURED / UNCURED (Circle one)**

*Additional cost associated

**All organs subject to USDA inspection and therefore can NOT be 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 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 - 3 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

Pork Chops

Bone In / Boneless

(Circle one)

2001-A - 2 per ¾" thick

2001-B - 4 per ¾" thick

2001-C - 2 per 1" thick

2001-D - 3 per ¾" thick

2002 - 2-3 lb Loin Roast

Tenderloin

(Circle One)

2005-A - Whole

2005-C - Leave in Chops - (only if chops are bone - in)

Fresh Ham

(Circle one)

2008-A - Whole Semi-Boneless

2008-B - 3-4 lb Roast Boneless

2008-C - Grind

Smoked Ham

Semi-Boneless

(Circle One)

2100-A - Cut ½

2100-B - Whole

2100-C - Quartered

*2009 - Ham Steaks 1 Per ¾"

*2009-A - Ham Ends

*****CURED / UNCURED (Circle one)**

Bacon

(Circle One)

2101-A - Regular Sliced 1 lb pkg

2101-B - Smoked Whole

Or 2-4 lb Piece

2101-C - Fresh Whole

Or 2-4 lb Piece

*****CURED / UNCURED (Circle One)**

****Other**

2012 - Heart

2013 - Hocks

2010 - Liver

2057 - Kidney

2021 - Jowls (fresh)

2022 - Back Fat

2023 - Leaf Fat (Suet)

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)

Further processing items have an additional charge (per lb)

Pricing available upon request

150 lb minimum hanging weight on all hog carcasses. Carcasses weighing less will be billed as weighing 150 lbs. Carcasses weighing 300 lbs. or more will have a double slaughter fee assessed.

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> @11.15.2023

Comments
