

Pork Cutting Instructions

Minimum Group Size - 3 Hogs



25 Fairbanks Road
North Springfield, VT 05150
(802) 886-8688
orders@vermontpackinghouse.com

Name:	
Address:	
Phone:	
Farm Name:	
Drop Off Date:	Head Count:
List Carcass IDs (Ear Tag/Back Tag Numbers)	

PROCESSING TYPE (CIRCLE ONE) | **ORGANIC (\$)** | **NON-ORGANIC** |

At time of scheduling, please communicate organic processing needs. Organic Certificate MUST be on file with VPH for Organic Processing. Organic Processing not available for sausages and cooked products. Organic incurs 10% fee on order.

At time of drop off, please notify unloader if:

- 1) you have livestock designated to specific cut sheets.
- 2) you are requesting any organs to be saved.*

Hogs weighing more than 400 lbs will be turned away at delivery.

Cuts can be ordered by the count. Any remaining or unselected cuts will go to trim for grinding. Custom lean-to-fat ratios not available. Processing subject to VPH's Terms of Service: <http://vermontpackinghouse.com/our-services/terms-service> V.1.4.2024

LOINS 7002 & CHOPS 7001 (CIRCLE ONE) | **1" Chops (2 per): Bone In OR Boneless** | **2-3 lb B/L Loin Roast** | **Whole B/L Loin** |

TENDERLOIN 7005 (CIRCLE ONE) | **Whole** | **Leave in Chops (available for Bone In Chops Only)** |

PORK SHOULDER ROAST SEMI-BONELESS 7003 (CIRCLE ONE) | **2-3 lbs** | **3-4 lbs** |

RIBS 7004: Spare Ribs (CIRCLE ONE) | **Classic Style** | **St. Louis Style** |

Baby Back Ribs (only available if chops are boneless) - (CIRCLE FOR ORDER) | **Baby Back Ribs** |

FRESH HAM 7006 (CIRCLE ONE) | **Whole Semi-Boneless** | **2-3 lb Roast Boneless** | **3-4 lb Roast Boneless** |

You can select from Fresh Ham or Smoked Ham sections, NOT BOTH

SMOKED HAM SEMI-BONELESS (\$) 7100 (CIRCLE ONE) | **Cut 1/2** | **Whole** | **Quartered** | **Steaks 1 per 3/4"** and **Ham Ends** |

GRIND 7014 & SAUSAGES (\$) All trim will be ground into 1 lb Plain Ground Bulk Packs unless sausage(s) selected below.

100 lb minimum for any single sausage type. Write in approx. weight requested.

Smoked Chorizo (7015) 4x4 oz COOKED LINKS | _____ lbs | **Kielbasa** (7016) 4x4 oz COOKED LINKS | _____ lbs |

Hot Italian (7017): 1 lb FRESH BULK | _____ lbs | 5x3.2 oz FRESH LINKS | _____ lbs |

Sweet Italian (7018): 1 lb FRESH BULK | _____ lbs | 5x3.2 oz FRESH LINKS | _____ lbs |

Breakfast (7019): 1 lb FRESH BULK | _____ lbs | 5x3.2 oz FRESH LINKS | _____ lbs |

FRESH BELLY 7101 (CIRCLE ONE) | **Fresh Whole** | **Fresh 2-3 lb Pieces** |

You can select from Fresh Belly or Smoked Belly sections, NOT BOTH

SMOKED BELLY AND JOWLS (\$) 7101 (CIRCLE ONE) | **Regular Smoked Sliced 1 lb Pack** | **Smoked Whole Belly** |

(CIRCLE FOR ORDER) | **Smoked Whole Jowls** |

ORGANS* & OTHERS (CIRCLE ANY) | **Heart** | **Hocks** | **Liver** | **Kidney** | **Fresh Jowls** | **Back Fat** | **Leaf Fat (Suet)** |

(7007) (7008) (7009) (7010) (7011) (7012) (7013)

(\$ Additional charges for further processing items. All pricing available upon request. Generally, pricing includes processing order charge per cut sheet, hog slaughter charge per animal, and processing charge based on hanging weight.

Note: Carcasses weighing less than 150 lbs will be billed as weighing 150 lbs. Carcasses weighing 300 lbs or more will be assessed a double slaughter fee.

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