



By-the-Pig Order Form

Name: _____ Email: _____

Address: _____ Phone: _____

INSTRUCTIONS Standard cuts in grey based on whole pig. Change as you like. Typical smoked additions in Red - others can be smoked too. Brown shows typical whole pig yields - varies with the pig.

Contact us and we'll be happy to go over your order!

Cut Sheet: Whole Pig or Half Pig Freeze or Not Frozen

Loins a. 0 Loin Roast ~3 lb Bone: IN OUT CHINE-OFF Skin: ON OFF *Loin roasts reduces chops*
 b. Pork chops 2 per pack Bone: IN OUT CHINE-OFF *Chine is back bone. Chine-off leaves the ribs on* ~30 count

Tenderloin Tenderloin in chops for Bone-In Pull Tenderloin 1 / pack *Pulled if Bone-Out Chops* 2 count
Ribs 1 to 2 lbs per pack *Baby back only if bone-out chops.* ~6 lb

Sirloin Bone-less cutlets thin 1/2 lb per pack Sirloin Roast Sirloin Steaks ~4 lb

Boston a. 4 Roasts ~3 lb Bone: IN OUT Skin: ON OFF *Skin on = juicy roasts & crisps, Excellent shoulder roasts.* ~18 lb
 b. 6 Country Style Ribs 1 per pack *Cutting starts with Roasts (a) and works down*
 c. 2 Boston Butt Steaks 1 per pack *priority list to (d). Specify fewer roasts to get more*
 d. Rest to Ground *steaks and ground. All cuts can be requested.*

Picnic 2 Roasts ~3 lb Bone: IN OUT Skin: ON OFF *Slow moist cook to tenderize, great for pulled pork shoulder.* ~20 lb

Hams Ground Roasts **Smoked**[†] Hams & steaks Bone: IN OUT Skin: ON OFF ~20 lb

Bellies Ground Fresh **Smoked**[†] Bacon Sliced 1 lb packs 1 lb Slabs Whole Slab *Two bellies* ~12 lb

Jowls Ground Fresh **Smoked**[†] or Leave on head *Good chili meat if smoked* ~2 lb

Hocks Ground Fresh **Smoked**[†] Osso Bucco Medallions *Great for soups and stews* ~4 lb

Trotter (feet) Fresh **Smoked**[†] Medallions *Thicken soups & stews* ~4 lb

Cubes 4 1 lb packs *From Ham, Boston, Picnic, Neck, etc. Great for stews, kabobs, sauces and such.*

Ground 0 5 lb packs rest as 1 lb packs *Ground can be made into sausage - see choices below.* ~20 lb
Custom cuts & smoking available, e.g., Canadian or Back Bacon, Crown or Frenched Roasts, Osso Bucco Steaks, Medallions, etc.

Oddments:

BackFat 2 pack of best, Rest to ground or bagged ~8 lb

LeafFat 1 package per pig *Great for baking and pastries* ~1 lb

Bones Whole Cut *Soups, broths, stock and stews* ~10 lb

Head Whole Split Trimmed *Make brawn* ~12 lb

Liver Tongue Tail Skin

Kidney Heart Ears

Pricing:

	Whole Pig	Half Pig
Hanging Weight (lbs)	~180	~90
Pig Price per pound	\$3.75	\$5.00
Slaughter scald & scrape	\$60	\$40
Butcher Vacuum Pack	\$160	\$90
Classic Cuts Yield (lbs)	~125	~62
Oddments Yield (lbs)†	~35	~15
Typical Total:	~\$895	~\$580
Typical Yield Cost/lb	~\$5.59	~\$7.24

Sausage:[†] A pig typically has ~20 lbs of Ground for sausage making. For more, grind hams, roasts, etc. Specify lbs, % or just check boxes below. **No Nitrates, No Nitrites, No MSG, No Gluten in Sausages except Kielbasa**

- Hot Italian Links 1/2 lb pack Chorizo Links 1/2 lb pack
- Sweet Italian Links 1/2 lb pack Breakfast Bulk 1 lb pack
- Kielbasa Links 1 lb pack (Contains MSG) Hot Dogs Links 1 lb pack

Hot dogs are our own special recipe with real Vermont maple syrup.

† Added Processing: Note: Smoking causes weight loss \$/lb
Smoking Minimal Nitrites/Nitrates, NoMSG, ~15% shrink \$4.00
Sausage No Nitrates/Nitrites/MSG except Kielbasa (MSG) \$3.00
Hot dogs No Nitrates, No Nitrites, No MSG, No Gluten \$4.50
 Delivery On Route \$15

To order send form with \$100 Deposit

Scheduling is typically one to two months. Smoking may add 4 weeks. Processed at USDA/State inspected facilities. Check your order on delivery. All sales are final. Perishable product. Handle properly, refrigerate or freeze as appropriate. Final price based on hot hanging weight and processing choices. Actual cuts, weight and yield varies pig to pig - the above cut sheet is a guide for cutting that we try to follow closely but with an individual pig things may come out differently. Some cuts are mutually exclusive, such as tenderloin's out and tenderloins in the chops - don't worry we'll catch any such issues. Deboning changes yield. An order may come from more than one pig - all pigs raised on our farm. Chop & steak cuts are ~1" thick - let us know if you want thicker or thinner & it's approximate. Prices, cuts & terms subject to change & availability. **If you prefer a larger pig, let us know.** Use back of page for additional notes and doodling...

Oven Roasters, Spit & Pit Roasters, Monthly CSA Boxes & Retail Cuts also available: <http://SugarMtnFarm.com/lit>

Contact us with any questions!

Signature: _____ Date: _____