

# PORK CUTTING ORDER

Farm/Farmer Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Date: \_\_\_\_\_



- WHOLE HOG  
 ONE SIDE

Contact:  Farm  Buyer?

Buyer Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Weight: \_\_\_\_\_

*Please submit this form by fax to (807) 935-2231 or by email to info@tbaymeats.com no later than five days following your animal's slaughter. Custom processing orders are limited to a maximum of two per animal; one order per side.*

CHOPS ( 1/2" fast fry – 3/4" standard cut – 1" thick cut ) # per pack: \_\_\_\_\_

ROASTS ( 3-4 lbs average – larger/specify: \_\_\_\_\_ )

PORK SHOULDER: ( as roast )

PORK BUTT: ( as roast – as steaks – half/half )

PORK LEG → choose 1 option only

→ If not to be smoked: ( roasts – cutlets – ground ) **OR**

→ If to be smoked for ham: ( bone-in ham – boneless ham )

PORK BELLY → choose 1 option only

→ fresh pork belly: ( meaty spare ribs – side pork – ground ) **OR**

→ processed for bacon: ( sliced – left whole )

PROCESSOR \*\*: ( European Meats – Commissary )

SPARERIBS ( 2" width – 4" width )

HEAD ( yes – no )

FEET AND FAT ( yes – no ) BONES ( yes – no )

HOCKS ( yes – no ) ( send for smoking )

SAUSAGE ORDER (leave blank if no sausage)\*\* (min. 30lbs – larger: \_\_\_\_\_)

→ SAUSAGE TYPE: \_\_\_\_\_

*\*\* Additional fees for smoking and sausage-making will be charged by the further-processor of your choice if you choose to use these services. Please contact your further-processor for information on their services and fees.*