

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 → bacon? (yes – no)

If "no," please call Thunder Bay Meat Processing (807) 935-2911 to discuss options.

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: _____)

Not recommended for half pigs.

→ 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.**