

STANDARD CUTS



140 James St. Carthage, IL 62321

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Tag Number: _____

Hanging Wt: _____

Harvest Date: _____

Farmer: _____

(Office Use Only)

Customer: _____

Phone #: _____

WHOLE	HALF
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PORK	THICKNESS LBS/NOTES	PER PK	# of Pkgs (Office Only)	PORK	THICKNESS LBS/NOTES	PER PK	# of Pkgs (Office Only)
Butt Shoulder: Roasts or Steaks or Grind	3/4"	2/pk		Bacon: Smoked & Cured or <i>Fresh</i>	THICK or THIN		
Loin: (1 loin per half hog) Pork chops or Whole or Cut in Half	Bone In/Bone Out 3/4"	2/pk		Ham #1: (1 ham per half hog) Smoked & Cured or <i>Fresh</i> Whole, Cut in Half , Ham Steaks, or Grind toward trim		1/pk	
				Ham #2: Smoked & Cured or <i>Fresh</i> Whole, Cut in Half, Ham Steaks , or Grind toward trim	3/4"	1/pk	
Baby Back Rib: (Only available with boneless loin/chops)	Keep or Grind	Getting B/I Chops		Trim Choices Half Hog: Choose 1-2 Whole Hog: Choose 1-3			
Tenderloin: (Only available with boneless loin/chops)	Keep or Grind	Getting B/I Chops		Traditional Sausage: 1 lb. pkgs , Links, or Patties	50%		
Picnic:	Roasts or Grind	3-4 lbs. each		Ground Pork: 1 lb. pkgs Pork Patties: 1/3 lb. 4/PK	50%		
Spare Ribs:	Keep or Grind			Original Brats: Links or Patties			

Slicing, Smoked & Cured: \$1.00 per pound
Patties, Tenderizing, & Linking: .50¢ per pound
Storage: Storage fees will be applied after 1 week
 from the called date.

Processing Notes:

SMOKING/CURING	LBS	\$
SLICING	LBS	\$
LINKING	LBS	\$
PATTIES	LBS	\$
TENDERIZING	LBS	\$
STORAGE FEE	WEEKS	\$
TOTAL W/ PROCESSING & SLAUGHTER FEE		

Ready Date: _____

Call Notes: _____

(Office Use Only)