

Sugar Mountain Farm, LLC

252 Riddle Pond Road, WTopsham, VT 05086

Walter Jeffries
(802) 439-6462

walterj@sugarmtnfarm.com



By-the-Pig Order Form

Name: _____ Email: _____

Address: _____ Phone: _____

INSTRUCTIONS Standard cut options shown in grey based on whole pig. Change defaults as you like. There are many ways to cut a pig. If the cut sheet is overwhelming, don't worry about it and we'll do standard cuts for you. **Contact us and we'll be happy to go over your order with you!**

Cut Sheet: Whole Pig Half Pig Quarter Pig I want to cut it myself at home

Loins	<u>0</u> Loin Roast <u>~3-5</u> lb Bone <input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> CHINE-OFF	Skin <input checked="" type="checkbox"/> ON <input type="checkbox"/> OFF <i>Chine is back bone.</i>	~Whole Pig	~16 lb
	Pork chops <u>1-2</u> packed Bone <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> CHINE-OFF <input type="checkbox"/> MIX	Skin <input type="checkbox"/> ON <input checked="" type="checkbox"/> OFF <i>Chine-Off leaves ribs on meat.</i>		~20 count
Tenderloin	<input checked="" type="checkbox"/> Seperate Tenderloin <input type="checkbox"/> Tenderloin left in Bone-In Chops	<i>Pulled if Bone-Out Chops. Loin roasts reduces chops.</i>		~2 lb
Sirloin	<input checked="" type="checkbox"/> Cutlets thin <input type="checkbox"/> Sirloin Steaks <input checked="" type="checkbox"/> Sirloin Roast	Bone <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT Skin <input checked="" type="checkbox"/> ON <input type="checkbox"/> OFF		~4 lb
Shoulder	<u>4</u> Boston Roasts <u>~3-4</u> lb Bone <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT Skin <input checked="" type="checkbox"/> ON <input type="checkbox"/> OFF	<i>Excellent shoulder roasts, extra is put to ground</i>		~16 lb
	<u>0</u> Boston Butt Steaks	<i>Great for grilling, marbled - Walter's favorite cut of the pig.</i>		
	<u>2</u> Picnic Roasts <u>~3-4</u> lb Bone <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT Skin <input checked="" type="checkbox"/> ON <input type="checkbox"/> OFF	<i>Slow moist cook to tenderize, great for pulled pork shoulder.</i>		~15 lb
Ribs	~2 to 5 lbs per pack Spare & Baby Back <input type="checkbox"/> Meaty Ribs	<i>Baby back come from bone-out chops. Meaty uses belly+spare.</i>		~4 lb
	<u>2</u> Country Style boneless Ribs	<i>Skin on gives juicier self basting roasts and chops.</i>		~4 lb
Hams	<input type="checkbox"/> Ground <input checked="" type="checkbox"/> Roasts <input type="checkbox"/> Smoked <input type="checkbox"/> Corned** <input type="checkbox"/> Maple Brine***	Bone <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT Skin <input checked="" type="checkbox"/> ON <input type="checkbox"/> OFF		~20 lb
Bellies	<input type="checkbox"/> Ground <input checked="" type="checkbox"/> Fresh <input type="checkbox"/> Smoked <input type="checkbox"/> Corned** <input type="checkbox"/> Maple Dry Rub***	<i>Smoked is sliced 1 lb packs, Other as: ○ 2-3 lb Slab ○ Whole Slab</i>		~14 lb
Jowls	<input type="checkbox"/> Ground <input checked="" type="checkbox"/> Fresh <input type="checkbox"/> Smoked <input type="checkbox"/> Leave on head	<i>Good chili meat if smoked</i>		~2 lb
Hocks	<input type="checkbox"/> Ground <input checked="" type="checkbox"/> Fresh <input type="checkbox"/> Smoked <input type="checkbox"/> Osso Bucco	<i>Great for soups and stews</i>		~5 lb
Trotter	(feet) <input checked="" type="checkbox"/> Fresh <input type="checkbox"/> Smoked <input type="checkbox"/> Medallions <input type="checkbox"/> Split	<i>Thicken soups & stews</i>		~4 lb
Cubes	<u>4</u> 1 lb packs <i>Typically from Ham, Boston, Picnic, Neck, etc.</i>	<i>Great for stews, kabobs, sauces and such.</i>		~4 lb
Ground	<input checked="" type="checkbox"/> 1 lb packs <input type="checkbox"/> 5 lb packs	<i>Ground can be sausage or kept plain for meatballs, chili, etc.</i>		~20 lb

Custom cuts available, e.g., Tied roasts, Crown or Frenched Roasts, Osso Bucco Steaks, Medallions, etc. Just ask!

Oddments: Extra Oddments Appreciated** *If you like extra free oddments, let us know!*

Back Fat	<u>2</u> pack of best, Rest to ground or bagged	~8 lb
Leaf Fat	1 package per pig <i>Great for baking and pastries</i>	~1 lb
Bones	<input checked="" type="checkbox"/> Cut <input type="checkbox"/> Whole <i>Soups, broths, stock and stews</i>	~10 lb
Head	<input checked="" type="checkbox"/> Trim meat to grnd <input type="checkbox"/> Whole <input type="checkbox"/> Split <i>Make brawn</i>	
Other	<input type="checkbox"/> Skin <input type="checkbox"/> Tongue* <input type="checkbox"/> Tail* <input type="checkbox"/> Heart* <input type="checkbox"/> Liver* <input type="checkbox"/> Kidney*	

**We often have extra oddments from our store deliveries available free with whole pig orders. *These may not always be available.

Pricing:

	Whole	Half	Quarter
Hanging Weight (lbs)	180	90	45
Pig Price	\$4/lb	\$5/lb	\$6/lb
Slaughter scald & scrape	\$65	\$40	\$30
Butcher Vacuum Pack	\$165	\$90	\$60
Classic Cuts Yield (lbs)	~130	~65	~32
Oddments Yield (lbs)	~45	~22	~11
Typical Total:	\$950	\$580	\$360
Typical Yield Cost:	\$5.43/lb	\$6.64/lb	\$8.24/lb

Sausage: No Nitrates, No Nitrites, No Gluten, No MSG in Sausages

For more sausage, grind hams, roasts, etc. Specify lbs, % or just check boxes below.

<input type="checkbox"/> Sweet Italian Links / Bulk	<input type="checkbox"/> Farmhouse Salt & Pepper Links
<input type="checkbox"/> Hot Italian Links / Bulk	<input type="checkbox"/> Breakfast Maple Small Links / Bulk
<input type="checkbox"/> Chorizo Links / Bulk	<input type="checkbox"/> Breakfast Sage Bulk
<input type="checkbox"/> Kielbasa Links / Bulk	
<input type="checkbox"/> Bratwurst Links / Bulk	<input type="checkbox"/> Hot Dogs ^{oo} Maple, Smoked, Links

Special Options:

<input checked="" type="checkbox"/> Smoked Minimal Nitrites/Nitrates, ~15% shrinkage, Smoking causes weight loss	+ \$4.00/lb
<input type="checkbox"/> Sausage No nitrates, no nitrites, no MSG, no gluten	+ \$3.00/lb
<input type="checkbox"/> Corned Pork^{††} / Dry Rub^{†††} / Brine^{†††}	+ \$3.00/lb
<input type="checkbox"/> Hot Dogs^{oo} No nitrates, no nitrites, no MSG, no gluten, Contains milk	+ \$5.00/lb

○ Pickup At Farm for Free ○ Shipped +quoted[†] ○ Delivery +\$15
SMF Genetics: ○ Mainline, ○ Blackline, ○ Yorkline, ○ Berkline, ○ Tamline Single Female +\$50
 Watch Your Pig Being Cut - upto 4 people, ~2 hours, typically a Sat or Sun +\$500
 Cut Your Pig with Walter - upto 4 people, upto 4 hours, typically a Satur or Sun +\$1,000

Quarter pig is a mix of cuts representative - not a literal quarter pig.
 Picking genetics may delay orders. Otherwise pig is farmer's pick at no surcharge.
 Single option means cuts comes from a single pig. Otherwise may be from multiple pigs.

We use real Vermont maple syrup in our hot dogs, maple sausage, maple dry rubs and maple brine.

No synthetic nitrites/nitrates or artificial preservatives. We use celery for color & flavor in brine, dry rub & corned.

†Shipping requires specially insulated boxes. About \$400 to \$700 per pig (4 boxes) in USA. Email ZIP code for quote.

††Corned Pork available for brisket, hams, shoulder, loin, belly. Like the original Irish style from before the time of Corned Beef.

†††Maple dry rub & wet brine available for bacon, jowl, hams. These are raw - you cook them in your oven for homemade bacon, etc.

^{oo}Let us know if you want a big pig - processing cost is the same up to 350 lb hanging weight - save money by spreading processing over more meat.

^{oo}Hot dogs are temporarily unavailable. You may order them with your pig for later delivery to get the discount. Hot dog cost due at time of hot dog delivery.

To order send form with \$100 Deposit

Scheduling is typically one month, occasionally as little as two weeks. Smoking adds 6 to 12 weeks - delivered separately. Processed at USDA/State inspected facilities. Pricing is based on butchering at our state inspected facility. USDA processing for shipping is available for \$135 more. 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 tenderloins pulled and tenderloins in chops - don't worry we'll catch any such issues. Deboning changes yield. Chops are about 3/4" to 1" thick - let us know if you want thicker or thinner. Some people like to pick a genetic line, we occasionally buy pigs from other farms and you can select one of the Sugar Mountain Farm (SMF) lines in the Genetics options above. We normally freeze orders depending on available freezer space. It is critical that you pickup your order promptly as we have very limited storage: \$10/day storage charge for delayed pickups. Check your order on receipt. All sales are final. Perishable product. Keep refrigerate or freeze. Prices, cuts & terms subject to change & availability. Package & cut counts, weights and sizes vary. Use back of page for additional notes and doodling...

Oven, Spit & Pit Roasters, Monthly CSA Boxes & Retail Cuts Available: <http://SugarMtnFarm.com/pork>
Contact us with any questions! Signature: _____ Date: _____ qcz