



By-the-Pig Order Form

Enjoy Our Quality Pork Butchered at our
USDA Inspected On-Farm Butcher Shop

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 - we can 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

~Whole Pig

Loins	<input type="checkbox"/> Loin Roast ~3-10 lb Bone <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> CHINE-OFF	<input type="checkbox"/> Skin <input type="checkbox"/> ON <input type="checkbox"/> OFF <i>Chine is back bone.</i>	~16 lb
	Pork chops 1-2 packs Bone <input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> CHINE-OFF <input checked="" type="checkbox"/> MIX	<input type="checkbox"/> 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 <input checked="" type="checkbox"/> Skin <input checked="" type="checkbox"/> ON <input type="checkbox"/> OFF	~4 lb
Shoulder	4 Boston Roasts ~3-4 lb Bone <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> Skin <input checked="" type="checkbox"/> ON <input type="checkbox"/> OFF	<i>Excellent shoulder roasts, extra is put to ground</i>	~16 lb
	0 Boston Butt Steaks	<i>Great for grilling, marbled - Walter's favorite cut of the pig.</i>	
	2 Picnic Roasts ~3-4 lb Bone <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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
	2 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 <input checked="" type="checkbox"/> 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: <input type="checkbox"/> 2-3 lb Slab <input type="checkbox"/> 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	4 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
<i>Custom cuts available, e.g., Tied roasts, Crown or Frenched Roasts, Osso Bucco Steaks, Medallions, Porchetta, etc. Just ask!</i>			

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

Back Fat	2 pack, Rest to gnd or bagged, 2 Salt Pork ~8 lb
Leaf Fat	1 package per pig <i>Great for baking and pastries ~1 lb</i>
Bones	<input checked="" type="checkbox"/> Cut <input type="checkbox"/> Whole <i>Soups, broths, stock and stews ~10 lb</i>
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 By-The-Pig orders. *Not always be available.

Pricing:	Whole	Half	Quarter
Hanging Wieght (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
Total:	\$950	\$580	\$360
Yield Cost:	\$5.43/lb	\$6.64/lb	\$8.24/lb

Sausage No Nitrates/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"/> Bacon Sausage [‡] Link / Bulk
<input type="checkbox"/> Bratwurst Links / Bulk	<input type="checkbox"/> Hot Dogs ^{°°} Maple, Smoked, Links
<input type="checkbox"/> Porchetta [‡] Links / Bulk	<input type="checkbox"/> Seconds & Kelp Bulk

SMFGenetics: Mainline, Blackieline, Yorkline, Berkline, Tamline Single Female +25%

Watch Your Pig Being Cut - upto 4 people, ~2 hours, typically Sat or Sun +\$1,000
 Cut Your Pig w/ Walter - upto 4 people, upto 4 hours, typically Sat or Sun +\$2,000

Special Options: Extra Large Pig Appreciated[°]

Smoked	Minimal Nitrites/Nitrates, ~15% shrinkage, Smoking causes weight loss	+\$4.00/lb
Sausage	No nitrates, no nitrites, no MSG, no gluten	+\$3.00/lb
Corned Pork^{††} / Dry Rub^{†††} / Brine^{†††} / Salt Pork^{†††}		+\$3.00/lb
Hot Dogs^{°°}	No nitrites, no nitrates, no MSG, no gluten, Contains milk	+\$5.00/lb

Pickup At Farm for Free Shipped +quoted[†] Delivery on-route +\$15

Porchetta[‡] Italian Style Pork Roast Roll

Loin, belly and spices in a tight roll, ready to cook - An elegant traditional dish

\$15/lb: 1 lb, 2 lb, 3 lb *Weights are approximate*
\$10/lb: 5 lb, 10 lb, 20 lb *Includes directions to cook*
Weights are approximate targets.

Easy to follow cooking instructions on label.

Above special Porchetta price only available with custom cut pigs.

[†]Shipping requires specially boxes. About \$400 to \$700 per pig (4 to 5 boxes) in continental 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.

[°]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.

^{°°}Our famous all natural smoked pork Hot Dogs are temporarily unavailable.

To order send form with \$100 Deposit *Scheduling typically two to three weeks. Final price based on hanging weight & options.*

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 - don't worry we'll catch any such issues. Deboning changes yield. Let us know if you want thicker or thinner chops. Some people like to pick a genetic line, we sometimes 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: _____