

<p>Name: Phone number: Email address:</p>	<p>First up is your contact info! I will send most information via email, but please include a phone number you can be reached at in case the butcher has any additional questions.</p>
<p>Butcher Date (pick-up approx two weeks later):</p> <ul style="list-style-type: none"> <li>○ June 12, 2023</li> <li>○ July 17, 2023</li> <li>○ August 28, 2023</li> <li>○ November 27, 2023</li> </ul>	<p>The dates listed are the kill dates. For example, if your hog is booked for November 27<sup>th</sup> the pork would be ready to pick up on Saturday December 9<sup>th</sup> at Perry's Corners Farm Store.</p>
<p>Please choose:</p> <ul style="list-style-type: none"> <li>○ From smaller animal</li> <li>○ From larger animal</li> </ul>	<p>Our goal is 110lbs per side, but there will be a lot of variation. Choose from smaller or larger animal and we will do our best to match your preference.</p>
<p>Ham:</p> <ul style="list-style-type: none"> <li>○ All Smoked Old Fashioned bone-in Roasts</li> <li>○ All Smoked bone-in TRIMMED Roasts (no skin and fat is trimmed)</li> <li>○ Smoked bone-in TRIMMED Roasts and Steaks</li> <li>○ Not smoked, bone-in Roasts</li> <li>○ put all to ground and/or sausage</li> <li>○ put to stew (1" cubes)</li> </ul>	<p>The ham is the leg of the pig when speaking with a butcher. I have found the hams to be way too fatty so I have requested to have the fat trimmed off. You lose the skin if you select this option, but you won't have so much fat. If you want ground AND sausage, putting the whole leg to ground/sausage is an option that will give you enough meat.</p>
<p>Ham Roast size in lbs and/or chop thickness in inches:</p>	<p>If you selected roasts, here describe the size you would like. From an average size hog (110lb side) you can expect the whole ham to be about 15lbs. This could give you five or six small 2-3lb roasts. Or three large 5lbs roasts. Or a mix. Keep in mind that the bone is included so go higher than the usual half lb per person rule.</p>
<p>Shoulder (Boston Butt) into:</p> <ul style="list-style-type: none"> <li>○ All Roasts (a better cut for pulled pork than the picnic)</li> <li>○ All Chops</li> <li>○ put to ground and/or sausage</li> <li>○ put to stew (1" cubes)</li> <li>○ Shoulder Bacon (aka "buckboard bacon" or "cottage bacon") smoked and sliced</li> </ul>	<p>The butt does not come from the butt of the pig! This is where things get confusing – the "butt" is actually the top part of the shoulder. It is a semi-tough cut of pork that contains a lot of connective tissue and fat marbling throughout. Cooked long and slow, it is the best cut for pulled pork. It is also great for grilling, if cut into chops.</p>
<p>Roast size and/or Chop Thickness:</p>	<p>Here write your roast size in lbs, or chop thickness in inches</p>
<p>Picnic Shoulder into:</p> <ul style="list-style-type: none"> <li>○ All Roasts</li> <li>○ All Chops</li> <li>○ put to ground and/or sausage</li> <li>○ Shoulder Bacon ("picnic bacon")</li> </ul>	<p>This part of the shoulder is below the butt and very similar but is a muscle that gets more exercise and has less fat so may be tougher. If you are looking for more ground or sausage, this is also a good option to have enough trim for both.</p>
<p>Roast size and/or Chop Thickness:</p>	<p>Here write your roast size in lbs or chop thickness in inches</p>
<p>Side Bacon:</p> <ul style="list-style-type: none"> <li>○ Smoked, sliced 1lb pkg</li> <li>○ Fresh pork belly roasts</li> <li>○ Other, please specify in notes</li> </ul>	<p>Smoked items are first cured in a brine. The brine... Salt, white sugar, sodium nitrite, black strap molasses. Submerged in brine and then smoked with natural hardwood smoke.</p>

<p>Loin (RIB AND CENTER) into:</p> <ul style="list-style-type: none"> <li>○ All bone-in Chops</li> <li>○ Tenderloin Roast and bone-in Loin Chops</li> <li>○ All Roasts</li> <li>○ Back Bacon (aka “Canadian Bacon”) and tenderloin Roast</li> <li>○ Boneless chops and Back Ribs</li> <li>○ All Smoked bone-in Chops</li> <li>○ Tenderloin Roast and Smoked bone-in Loin Chops</li> </ul>	<p>The area between the shoulder and back legs is the leanest, most tender part of the animal. Rib and loin chops are cut from this area, as are pork loin roasts and tenderloin roasts. These cuts will be dry if overcooked.</p>
<p>Loin (SIRLOIN END) into:</p> <ul style="list-style-type: none"> <li>○ Chops (“sirloin steak”)</li> <li>○ Roast</li> <li>○ put to stew (1” cubes)</li> <li>○ put to ground/sausage</li> </ul>	<p>From the rear of the loin section, this cut contains different kinds of meat making is a challenge to grill and keep tender. Pork chops should be marinated for several hours before grilling. This is also a good cut for braising as a roast or stew.</p>
<p>Loin Chop Thickness:</p>	<p>If you are getting chops select the thickness you prefer from the list.</p>
<p>Ribs into: Spare Ribs included in every order</p>	<p>When you get the pork belly – as a fresh roast or bacon this leaves spare ribs.</p>
<p>Ground Pork or Sausage (4 links per package)</p> <ul style="list-style-type: none"> <li>○ Garlic sausage</li> <li>○ Breakfast sausage (additional charge \$1.20/lb)</li> <li>○ No sausage, all 1lb pkgs ground pork</li> <li>○ Ground Pork and Garlic sausage (only available if more than 25lbs of trim)</li> <li>○ Ground Pork and Breakfast sausage (only available if more than 25lbs of trim)</li> </ul>	<p>Even if you have everything made into roasts and chops there will be some trim. The average size hog will yield approx. 15lbs of trim put to ground. You can get this as ground pork or sausage. If you have additional trim you can get both.</p> <p><u>Garlic Sausage Ingredients:</u> Pork, water, garlic, salt, pepper and mustard.</p> <p><u>Breakfast Sausage Ingredients:</u> Pork, water, toasted wheat crumbs, salt, modified milk ingredients, spices, soy lecithin.</p>
<p>Jowl</p> <ul style="list-style-type: none"> <li>○ put to ground/sausage</li> <li>○ smoked whole</li> <li>○ fresh whole</li> </ul>	<p>Will yield a couple extra lbs for ground/sausage</p>
<p>Hock:</p> <ul style="list-style-type: none"> <li>○ put to ground/sausage</li> <li>○ smoked whole</li> <li>○ fresh whole</li> </ul>	
<p>Would you like the lard rendered?</p> <ul style="list-style-type: none"> <li>○ No</li> <li>○ Yes, 1 pail for \$15.00</li> <li>○ Yes, more than 1 pail for \$15.00 each</li> </ul>	<p>Each half hog will yield approximately one 4L pail of rendered lard. Not everyone asks for their lard, so if you would like more please just ask.</p>
<p>Would you like the trotters?</p> <ul style="list-style-type: none"> <li>○ No</li> <li>○ Yes</li> </ul>	<p>The feet. Your half hog has two of them. Great addition when making a gelatinous bone broth.</p>
<p>Notes:</p>	<p>Any additional notes for the butcher please put here.</p>

