

MudPond Farm PORK Cutting Instructions

830 Amasa Rd, Dalton Pa 18414 (570)-222-MEAT

Butchering Fee: \$40 / Cutting and sealing: \$.65/lb / Smoked Meats \$.75 lb

Drop Off Date: _____ **WHOLE OR HALF**

Your Name: _____

Phone # () _____ — _____ Text? Y or N

Farm(er) who supplied animal: _____

INFO NEEDED AT TIME OF DROP OFF

ANIMAL DESCRIPTION: Color: _____ Breed _____ TYPE: gilt, barrow, sow, boar

PIG ID# _____ (supplied at time of animal drop off)

LIVE Weight _____

Hanging Weight _____

HAMS

___ Smoked **OR** ___ Fresh
___ all steaks **OR** ___ center cut steaks
___ whole **OR** ___ split

LOIN

___ Cut into chops: (# per pack 1 or 2)
: thickness 1", 1.5" or ___)

OR

___ Roasts (___ lbs/per)

OR

___ Canadian bacon (\$4 per loin sliced)

BACON

___ Smoked **OR** ___ Fresh
___ Sliced (\$.60 lb) **OR** ___ Slab

SHOULDER

___ grind all for sausage

OR

___ Boston: ___ roast(___#/lb) **OR** ___ steaks
OR ___ PORKETTA (\$3 per)

___ Picnic (lower shoulder): ___ roast (___#/lb)
OR ___ steaks

___ **Ground Pork:** 1lb or 2lb packs
___ Tubes **OR** ___ Vacuum packed(.35)

OR

___ **SAUSAGE:** \$.80 per/lb

1 or 2 lbs. per pkg.

___ tube sealed **OR** ___ vacuum packed

Seasonings (pick up to 3, (10lb min)

___ Hot Italian _____ Sweet
___ Mild Italian _____ Cajun
___ Breakfast _____ Maple

___ Casings **OR** ___ Bulk

___ add cheese (\$1 /lb) _____ # of lbs

KIELBASA (\$.3.25/lb): Y **OR** N _____ lb

___ with cheese (\$4.25 lb) _____ # lbs

NECK BONES: Y **OR** N

HOCKS: ___ Sausage **OR** ___ Smoked (\$2 per)

LARD: YES **OR** No _____ lbs

Additional Comments
