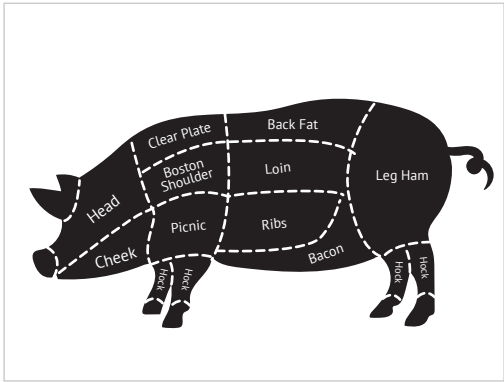


PORK CUT SHEET

Date: _____
 Producer: _____
 Customer: _____
 Email: _____
 Carcass ID: _____
 Telephone: _____



603-787-9199
 customerservice@montshirefarms.com



Prices are based on hanging weight,
 Please see our website for current pricing.
 The option of having your pork smoked will incur a separate fee beyond this.

This Space For Plant Use Only:

Whole Pig / 1/2 Pig
 HCW: _____
 Seasonings: _____
 Boxes: _____
 Person Labeling: _____
 Final QC Person: _____

USDA (FOR SALE) generic Farmer's Brand Label

OR

Your own USDA/FSIS Approved Farm Label: _____

Please indicate quantity of roasts and how many pounds you would like them to be. Also please indicate how thick you would like your steaks/chops to be. If there is a cut you do not wish to have, you can specify that it be put into ground. You may choose 1 kind of sausage per pig.

PACKAGE DETAILS
 Ground: 1# or 5# or 10#
 Chops per pack: _____
 Roast size: _____ #

LOIN
 Loin: Bone-in or Boneless (circle one)
 Roast: Bone in or boneless (circle one)
 Chops: Bone in or boneless (circle one)
 Sirloin Roasts: Bone in or boneless (circle one)
 Sirloin Cutlets: Bone in or boneless (circle one)

TRIM/SAUSAGE
 (Can choose one flavor of sausage)
 Hot Italian: 1# or 5#
 Sweet Italian: 1# or 5#
 Breakfast: 1# or 5#
 Ground Pork: 1# or 5#

HAMS (Circle one: Smoked or Fresh)
 Whole: _____
 1/2 Hams: _____
 Ham Steaks: _____

SPARERIBS/BABY BACK RIBS
 (Baby backs only available when boneless loin chops are selected)
 Spareribs 1/2 Rack or whole: _____
 Baby Back Ribs yes or no (circle one)

Notes: _____

BELLY (Fresh or smoked for bacon)
 If Bacon: Whole Slab OR Sliced

PICNIC SHOULDER
 Whole: _____
 Roasts: _____
 Chops: _____

ORGANS Y/N
 Heart: _____
 Liver: _____
 Tongue: _____
 Back Fat: _____
 Leaf Lard: _____

SHOULDER BUTT
 Roast: Bone-in or boneless (circle one)
 Country Style Ribs: Bone-in or boneless (circle one)