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| **Rhodes Farm Pork Order Form****Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_****Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_****Phone #: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_****E-mail: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_****Circle: Whole Pig or Half Pig**

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| **Pig Cut Sheet*****Please use this sheet to select the best cuts from your pig.*** |
| **Boston Butt** |
| Roasts or steaks: ❑ Bone-in Steak thickness: ❑ 3/4” ❑ 1” ❑ 1 1/4” ❑ 1 1/2” Steaks per package: \_\_\_\_\_\_\_\_\_\_\_ Roasts: ❑ Boston Butt (weight) \_\_\_\_\_\_\_\_  |   |
| **Loin**  |
| Loin End Roast or Pork Chops: ❑ Bone-in Chop Thickness: ❑ 3/4” ❑ 1” ❑ 1 1/4” ❑ 1 1/2” Chops per package: \_\_\_\_\_\_\_\_\_\_\_ Roasts: Number \_\_\_\_\_\_ Weight in lbs.: \_\_\_\_\_\_ Tenderloin roast: ❑ Yes  |   |
| **Ham**  |
| ❑ Whole (1) ❑ Half (2) ❑ Center Slices (#\_\_\_\_\_) ❑ All Sliced (# per package \_\_\_\_)  |  |
| **Picnic Shoulder**  |
| Roasts or steaks: ❑ Bone-in Steak thickness: ❑ 3/4” ❑ 1” ❑ 1 1/4” ❑ 1 1/2” Steaks per package: \_\_\_\_\_\_\_\_\_\_\_ Roasts: ❑ Picnic roast (weight) \_\_\_\_\_\_\_\_  |  |
| **Ribs**  |
| Type of ribs: ❑ St. Louis ❑ Baby Back ❑ Other \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  |   |
| **Belly**  |
| ❑ Whole Belly  |  |
| **Miscellaneous/Sausage**Hocks: ❑ Fresh ❑ Use meat for sausage If passed by USDA Inspector: ❑ Heart ❑ Liver ❑ Head ❑ Tongue ❑ Kidney ❑ Feet |

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