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