

Submit one week prior to appointment date. Thank you

Blood Farm's Hog Cut Sheet

Fax. (978) 448-2491 **Email:** cuttinginstructions@bloodfarms.com

Customer Name:	Slaughter Date:
Address:	Phone #:
Email:	Hanging Weight: _____ Tag ID: _____
(Circle One) Whole Half	(Packaging) White Freezer Paper Cryovac (\$.40/lb fee)
(Labels Circle One) Not For Sale USDA Labels for Resale (\$.10/lb fee)	

Smoked Meat (Smoked Meat is stamped "Not for Sale")

Bacon (1lb. Pkgs)	Fresh or Smoked	Sliced: Yes or No	Thickness: Reg. Thicker Thinner
Ham (Hind Legs)	Fresh or Smoked	Whole Half lb. _____	Center Steaks _____ inch
Shoulder (Front Legs)	Fresh or Smoked	Whole Half lb. _____	Steaks _____ inch

Loin (Select cutting option and how many you would like per package)

Cuts	Roast	Chops	Amount Per Pkg.
Chine (end that butts ham)	lb.	inch	
Shoulder (end that butts shoulder)	lb.	Country Style Ribs	
Center (Pork Chops)	lb.	inch	
Tenderloin (Choose One Option)	Leave Whole or Chops	////////////////////	////////////////////

Circle if Saving

Spareribs	Head	Feet
Hocks	Fat Back	Leaf Lard
Liver	Heart	Kidney

Sausage Seasoning Options (Select up to two seasonings per whole hog)

Breakfast (\$.95/lb. fee)	Sweet Italian (\$.95/lb. fee)	Hot Italian (\$.95/lb. fee)	Ground Pork
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Select One Sausage Packaging Option

Bulk (_____ lb. per pkg.)	Linked Sausage (\$2.25/lb. fee minimum of 100lbs.)
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Additional Customer Notes:

I have read Blood Farm's slaughter terms and conditions. (Please Initial)

*Fresh sliced bacon is stamped "Not For Sale"

*Blood Farm does not cryovac smoked meat.