

\*A \$50.00 fee per animal will occur if cut sheets are not submitted on or before slaughter date. Thank you\*

# Blood Farm's Pig Cut Sheet

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

|  |       |                               |       |  |           |                                   |                                 |
|--|-------|-------------------------------|-------|--|-----------|-----------------------------------|---------------------------------|
| Customer Name:   |       |                               |       | Farm Name  |           |                                   |                                 |
| Address:   |       |                               |       | Phone #:   |           | Slaughter Date:                   |                                 |
| Email:   |       |                               |       | Hanging Weight:                                    |           |                                   | Tag ID:                         |
| (Check One) Whole Half   |       |                               |       | (Packaging) White Freezer Paper                    |           | Cryovac (\$.40/lb fee)            |                                 |
| (Labels Check One) Stamped Not For Sale  |       |                               |       | Printed Not For Sale Labels (\$0.10/lb)            |           | USDA Labels for Resale (\$.10/lb) |                                 |
| <b>Smoked Meat (Smoked Meat is Stamped Not For Sale)</b>                         |       |                               |       |  |           |                                   |                                 |
|  | Fresh | Smoked                        | Grind |  |           |                                   | <b>Additional Option</b>        |
| Bacon (1lb. Pkgs)  |       |                               |       | Sliced:  | Yes       | No                                | Thickness: Reg. Thicker Thinner |
| Ham (Hind Legs)  |       |                               |       | Whole  | Half      | lb. _____                         | Center Steaks _____ inch        |
| Shoulder (Front Legs)  |       |                               |       | Whole  | Half      | lb. _____                         | Steaks _____ inch               |
| <b>Loin (Select cutting option and how many you would like per package)</b>      |       |                               |       |  |           |                                   |                                 |
| Cuts   |       | Roast                         |       | Chops  |           | Grind                             | 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                   | Chops | ////////////////////                               |           |                                   | ////////////////////            |
| <b>Check If Saving</b>   |       |                               |       |  |           |                                   |                                 |
| Spareribs  |       | Head                          |       |  | Feet      |                                   |                                 |
| Hocks  |       | Fat Back                      |       |  | Leaf Lard |                                   |                                 |
| Liver  |       | Heart                         |       |  | Kidney    |                                   |                                 |
| <b>Sausage Seasoning Options (Select up to two seasonings per whole pig)</b>     |       |                               |       |  |           |                                   |                                 |
| Breakfast (\$.95/lb. fee)  |       | Sweet Italian (\$.95/lb. fee) |       | Hot Italian (\$.95/lb. fee)                        |           | Ground Pork                       |                                 |
| <b>Select One Sausage Packaging Option</b>                                       |       |                               |       |  |           |                                   |                                 |
| Bulk (_____lb. per pkg.)   |       |                               |       | Linked Sausage (\$2.25/lb. fee minimum of 100lbs.) |           |                                   |                                 |
| <b>Additional Customer Notes:</b>  |       |                               |       |  |           |                                   |                                 |
| <b>I have read Blood Farm's slaughter terms and conditions. (Please Initial)</b> |       |                               |       |  |           |                                   |                                 |

\*Fresh sliced bacon is stamped "Not For Sale"

Blood Farm does not cryovac smoked meat.