

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 (\$.10/lb)	USDA Labels for Resale (\$.10/lb)

Smoked Meat (Smoked Meat is Stamped Not For Sale)

	Smoked	Fresh	Grind	Additional Option			
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

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

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	////////////////////		////////////////////

Check If Saving

Spareribs	Head	Feet
Hocks	Fat Back	Leaf Lard
Liver	Heart	Kidney

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

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.