



Surprise Hill Market

Pork Cutting Instruction

Name: _____ Dressed Weight: _____
Phone : _____ Carcass #: _____
Email Address: _____ Size of Order: (Whole or Half) _____

Pork Chops:

- 1) Thickness (1/2"- typical OR 3/4" BBQ) _____
- 2) #/Package OR Bulk bagged once frozen _____
- 3) Whole tenderloin OR bone in pork chop _____

Roasts: Approximate weight/ roast _____

Shoulder: Roast OR sausage OR Ground Pork OR combination _____

* If combination please be specific- ex- 1 pork shoulder roast, remaining ground

Hind: Leg Roasts & pork cutlets OR Hams _____

Ribs: 4" (will get 2 racks/ half) OR 2" (will get 4 racks/ half) _____

Ground Pork:

- 1) Priority: Ground Pork OR sausage _____
- 2) # lbs/ package _____

Sausage: 1 variety/ side = 20 lbs of sausage _____

- 1) Dinner- Honey Garlic OR Mild Italian OR Bratwurst
- 2) Breakfast- Maple
- 3) Breakfast Patty

Stew: Yes OR No _____

Soup Bones: Yes OR No _____

Bacon: Will be cured, rind off, and sliced unless you specify otherwise

Cost per 1/2 or whole is calculated on carcass weight at a price of \$6.08/ lb. Payment of 50% deposit due upon ordering, remaining 50% due upon pick up. Payment can be made using credit card via the Flaghill Ranch Store, cash, cheque or e-transfer to johnson.nichole7@gmail.com. Pick up arrangements will be made with each customer. Please touch base with Nichole @ 403-854-8731 with any questions.