

CUTTING DIRECTIONS FOR PORK

DATE REC'D _____ HANGING WT _____ TAG# _____ CUT DATE _____

NAME _____ FAMILY OF: _____

ADDRESS _____

PHONE NUMBERS(HOME) _____ (WORK) _____

FRONT SHOULDER: _____ BONELESS _____ BONE-IN _____ SMOKED _____ FRESH

BUTT ROAST: _____ BONELESS _____ BONE-IN _____ SMOKED _____ FRESH

COUNTRY STYLE RIBS: LBS. PER PKG. _____

PORK CHOPS OR LOIN END ROAST: _____ BONE-IN _____ BONELESS

THICKNESS OF CHOPS: 3/4" 1" 1 1/4" 1 1/2"

HAM: _____ BONELESS _____ BONE-IN _____ SMOKED _____ FRESH

_____ CENTER SLICES (1/2" 1" 1 1/2" THICK) _____ WHOLE

BACON: _____ SMOKED _____ FRESH _____ LBS. PER PACKAGE

SIDES MUST WEIGH AT LEAST 125 LBS. FOR 2 DIFFERENT SAUSAGE FLAVORS

SAUSAGE: _____ MILD BREAKFAST _____ MAPLE FLAVORED _____ LBS. PER PKG.

_____ HOT ITALIAN _____ MILD ITALIAN _____ LBS. PER PKG.

_____ KIELBASA _____ ANDOULLIE _____ CHORIZO

DO YOU WANT THESE? (CHECK ANY/ALL YOU **DO** WANT)

_____ KIDNEY _____ HEART _____ LIVER _____ LIVER _____ TONGUE _____ BONES

PACKAGING: _____ FREEZER WRAP _____ CRYOVAC(ADD .15/LB)

NOTIFIED ON _____

PICKED UP ON _____ MILES _____

PROCESSED BY

OVER THE HILL FARM, LLC -502 STAGE ROAD – BENSON, VERMONT 05743 TEL. 802-537-2811

FOR: MAPLE WIND FARM -1340 CARSE ROAD- HUNTINGTON, VT 05462 802-434-7257