



Birch Bark Farm

Pork Cut Sheet

YOUR NAME:	DATE:
PHONE:	EMAIL:

Owner of Pork: Birch Bark Farm – Allan and Claire Francis

Please Select:	Whole Pig (roughly 200lbs) <input type="checkbox"/>	Half Pig (roughly 100lbs) <input type="checkbox"/>
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Please specify in additional requests if you would like a whole pig (approx. 75-100lbs) for a bbq/pig roast. This is different than a cut whole pig above. (approximately \$250.00). Not available all the time and grown to size.

Size of Roasts Desired: _____ lbs each (3lbs is average)
Thickness of Chops/Steaks Desired: (average thickness is ½ inch) Circle Option: ½ ¾ or 1
Pork Loin: Chops <input type="checkbox"/> # _____ per package OR Pork Loin Roast <input type="checkbox"/>
Pork Butt: All Roasts <input type="checkbox"/> OR All Chops <input type="checkbox"/> OR Roasts and Chops <input type="checkbox"/>
Pork Shoulder: All Roasts <input type="checkbox"/> OR All Chops <input type="checkbox"/> OR Roasts and Chops <input type="checkbox"/> Smoking: No <input type="checkbox"/> Yes <input type="checkbox"/> If Yes, Circle: Roasts Steaks Both <i>*Smoking not necessary for these.</i>
Side Pork: Sliced Side Pork <input type="checkbox"/> Bacon <input type="checkbox"/> Smoked <input type="checkbox"/> Not Smoked <input type="checkbox"/> <i>*Sliced side pork is the same cut as bacon, but not cured/smoked. Bacon is generally cured/smoked.</i> _____ lbs per package (average is 1lb)
Ham: All Roasts <input type="checkbox"/> OR All Steaks <input type="checkbox"/> OR Roasts and Steaks <input type="checkbox"/> Smoking: No <input type="checkbox"/> Yes <input type="checkbox"/> If Yes, Circle: Roasts Steaks Both <i>*Smoking not necessary for these.</i>
Hocks: Yes <input type="checkbox"/> No <input type="checkbox"/> <i>*If No, it's trimmed and added to sausage or ground pork/both.</i>
Spare Ribs: Yes <input type="checkbox"/> No <input type="checkbox"/>
Liver: Yes <input type="checkbox"/> No <input type="checkbox"/> If Yes, Sliced <input type="checkbox"/> and _____ lbs per package
Ground Pork: Ground Pork <input type="checkbox"/> Sausage <input type="checkbox"/> Both <input type="checkbox"/>
Select Kind(s) of Sausage (additional charge): Oktoberfest <input type="checkbox"/> Hot <input type="checkbox"/> Honey Garlic <input type="checkbox"/> Mild Italian <input type="checkbox"/> Regular <input type="checkbox"/>

**Additional charge of approximately \$1.00 to \$2.00 per pound for ALL smoking and/or sausage.*

Additional Comments or Requests:

Orders vary, but your requests will be met as best as possible! Thank you!



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PORK ORDERS

We only keep a few pigs at a time and sell Whole and Half pigs (roast, chops, ham, bacon, etc.). They are available for \$5.00/lb (smoking and sausage extra at your expense), which includes butcher fees.

Butcher fees include cut, wrap and the kill fee.

Whole and Half Pig Cuts

Whole pig is approximately 180-200lbs hanging weight. *All approximate weights.

Minus cut-out waste (25%) = 135-150lbs

Bacon = 20lbs

Chops = 40lbs

Roast = 40lbs

Ham = 20lbs

Ground Pork = 20lbs

Pig Roast Whole Pig

If you would like to order a smaller whole pig for a pig roast/barbecue (not to be cut) this can be prepared at the butcher. Generally this would be a smaller 75-100lb pig and can be made ready to roast! Payment must be paid in advance to us placing the order with the butcher. A 75lb whole pig is approximately \$250.00. Prices are subject to change based on butcher preparation fees changing annually and pig prices.

Prices are subject to change.

