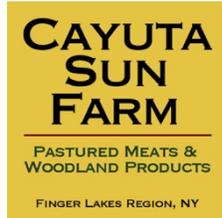


Custom Cut Butcher Order



Name: _____

Phone: _____ Email: _____

- Check one option for each portion. Please ask if you do not see a specialty cut you are seeking.
- Deliver this document to Cayuta Sun Farm, 2962 Swamp Rd., Alpine NY 14805. <Michael@CayutaSunFarm.com> or in person at our booth in the Ithaca Farmers Market.
- Skin-on cuts require scalding which is not available during cold weather harvest season. The hair grows too thick to effectively remove after the first frosty nights.
- All trim and fat is used for ground pork and sausage, plus an additional minimum of 20 pounds is needed from your half pig.

1. Jowl:

- bacon, sliced (+\$2.50 lb)
- fresh, whole
- to sausage (±1 lb)

2. Tongue:

- fresh, whole
- No thanks

3. Butt (top of shoulder,)

6-10 lb:

- roasts, 3-5 lb each
- steaks
- shoulder (Irish style)
- bacon, sliced (+\$2.50 lb)
- cubed/stew cut
- to sausage

4. Shoulder (lower portion,) 8-12 lb:

- roasts, 3-5 lb ea.
- steaks
- cubed/stew cut
- to sausage

5. Hocks/shanks:

- fresh, whole
- brined and smoked (+\$2.50 lb)
- to sausage (±2lb)

6. Center Cut:

- chops
- roasts, 3-5 lb ea
- smoked chops (+\$2.50 lb)

7. Ribs:

- spare ribs, half-racks
- to sausage (±2 lb)

8. Belly:

- bacon, sliced (+\$2.50 lb)
- fresh, 2" strips
- quartered

9. Loin:

- roasts, 3-5 lb ea.
- chops
- cubed/stew cut
- to sausage (±5 lb)

10. Ham, (10-15 lb):

- fresh roasts, 3-5 lb ea.
- fresh steaks
- cubed/stew cut
- smoked roasts, 3-5 lb ea. (+\$2.50 lb)
- smoked steaks (+\$2.50 lb)
- to sausage

11. Other:

- fresh tenderloin, whole
- heart
- liver

A. Sausage recipe (if applicable):

- Hot Italian
- Mild Italian
- Sweet Italian
- Breakfast
- Kielbasa
- Regular (salt and pepper)
- Apple Cinnamon
- Ground Pork

B. Sausage type/form:

- links (+90¢ lb)
- rope (+90¢ lb)
- breakfast links (+90¢ lb)
- breakfast patties (+90¢ lb)
- loose/bulk (no charge)

Notes: