

# 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.
  - 1) 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.
  - 2) All trim and some fat is used for ground pork and sausage. A minimum of 20 pounds is needed from your half pig to make a batch of sausage. As a point of reference, our sausage batches usually contain two parts shoulder and one part ham.

## 1. Jowl:

- bacon, sliced (+\$4 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/cottage
- bacon, sliced (+\$4 lb)
- cubed/stew cut
- to sausage

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

- roasts, 3-5 lb ea.
- steaks (1" thick)
- cubed/stew cut
- to sausage

## 5. Hocks/shanks:

- fresh, whole
- brined and smoked (+\$4 lb)
- to sausage (±2lb)

## 6. Center Cut:

- chops (1" thick)
- roasts, 3-5 lb ea
- smoked chops (+\$4 lb)

## 7. Ribs:

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

## 8. Belly:

- bacon, sliced (+\$4 lb)
- fresh, 2" wide strips
- quartered

## 9. Loin:

- roasts, 3-5 lb ea.
- chops
- Canadian/back bacon (+\$4 lb)

- cubed/stew cut

- to sausage (±5 lb)

## 10. Ham, (10-15 lb):

- fresh roasts, 3-5 lb ea.
- fresh steaks (1" thick)
- cubed/stew cut
- smoked roasts, 3-5 lb ea. (+\$4 lb)
- smoked steaks (1") (+\$4 lb)
- to sausage

## 11. Other:

- fresh tenderloin roast, whole
- heart
- liver
- kidney

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### A. Sausage recipe (add \$1 lb):

- Hot Italian
- Mild Italian
- Sweet Italian
- Breakfast
- Kielbasa
- Garlic Bratwurst
- Chorizo
- Ground Pork (no extra charge)

### B. Sausage Form:

- Links
- Breakfast links
- bulk/loose
- Smoked links (+\$4/#)

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Notes: