



# WHOLE PIG CUT SHEET

\$4.50/lb

whole or half pig

\$5.00/lb

whole or half pig including cured products (hams, bacon, etc)

\$60 processing fee

\$25.00 handling fee

Brown Boar Farm is a family-owned and operated business committed to producing wholesome, naturally raised food in an environmentally friendly way. We have taken a "whole farm" approach by raising heirloom pork, beef and produce, offering consumers and fine restaurants a delicious alternative to commercial farm products while helping to ensure the continuance of these varieties of meat and vegetables. At Brown Boar Farm, we are proud of our contribution to the preservation of these rare and important heritage and heirloom products.

## FRONT SHOULDER (PLEASE CHECK DESIRED OPTIONS)

FIRST SIDE		SECOND SIDE	
Boston Butt Roast	Picnic Roast	Boston Butt Roast	Picnic Roast
<input type="checkbox"/> 1 Large Roast	<input type="checkbox"/> 1 Large Roast	<input type="checkbox"/> 1 Large Roast	<input type="checkbox"/> 1 Large Roast
<input type="checkbox"/> 2 Smaller Roasts	<input type="checkbox"/> 2 Smaller Roasts	<input type="checkbox"/> 2 Smaller Roasts	<input type="checkbox"/> 2 Smaller Roasts
<input type="checkbox"/> All Ground	<input type="checkbox"/> All Ground	<input type="checkbox"/> All Ground	<input type="checkbox"/> All Ground

## LOIN (PLEASE CHECK DESIRED OPTIONS)

FIRST SIDE		SECOND SIDE	
<input type="checkbox"/> Option 1	<input type="checkbox"/> Option 2	<input type="checkbox"/> Option 1	<input type="checkbox"/> Option 2
Whole Rack Baby Back Ribs	Whole Loin cut into Bone-in Chops (This will cut a chop that has a piece of rib, tenderloin and loin in each chop)	Whole Rack Baby Back Ribs	Whole Loin cut into Bone-in Chops (This will cut a chop that has a piece of rib, tenderloin and loin in each chop)
<input type="checkbox"/> Whole Tenderloin	Thickness of chops	<input type="checkbox"/> Whole Tenderloin	Thickness of chops
<input type="checkbox"/> Boneless Loin – Whole	<input type="checkbox"/> 1/2" <input type="checkbox"/> 3/4" <input type="checkbox"/> 1" Chops per package	<input type="checkbox"/> Boneless Loin – Whole	<input type="checkbox"/> 1/2" <input type="checkbox"/> 3/4" <input type="checkbox"/> 1" Chops per package
<input type="checkbox"/> 2 Loin Roasts	<input type="checkbox"/> 2 <input type="checkbox"/> 4 <input type="checkbox"/> 6 <input type="checkbox"/> 8	<input type="checkbox"/> 2 Loin Roasts	<input type="checkbox"/> 2 <input type="checkbox"/> 4 <input type="checkbox"/> 6 <input type="checkbox"/> 8
<input type="checkbox"/> Boneless Cutlets: Cutlets per package <input type="checkbox"/> 4 <input type="checkbox"/> 8 <input type="checkbox"/> 12		<input type="checkbox"/> Boneless Cutlets: Cutlets per package <input type="checkbox"/> 4 <input type="checkbox"/> 8 <input type="checkbox"/> 12	
<input type="checkbox"/> Boneless Chops: Thickness of chops <input type="checkbox"/> 1/2" <input type="checkbox"/> 3/4" <input type="checkbox"/> 1" Chops per package <input type="checkbox"/> 2 <input type="checkbox"/> 4 <input type="checkbox"/> 6 <input type="checkbox"/> 8		<input type="checkbox"/> Boneless Chops: Thickness of chops <input type="checkbox"/> 1/2" <input type="checkbox"/> 3/4" <input type="checkbox"/> 1" Chops per package <input type="checkbox"/> 2 <input type="checkbox"/> 4 <input type="checkbox"/> 6 <input type="checkbox"/> 8	

## BELLY (PLEASE CHECK DESIRED OPTIONS)

FIRST SIDE			SECOND SIDE		
<input type="checkbox"/> Option 1	<input type="checkbox"/> Option 2	<input type="checkbox"/> Option 3	<input type="checkbox"/> Option 1	<input type="checkbox"/> Option 2	<input type="checkbox"/> Option 3
Whole Rack Spare Ribs and Fresh Pork Belly (bacon before it's cured)	Whole Rack of Meaty Spare Ribs (very thick with a lot of meat on them but no pork belly)	Smoked Bacon	Whole Rack Spare Ribs and Fresh Pork Belly (bacon before it's cured)	Whole Rack of Meaty Spare Ribs (very thick with a lot of meat on them but no pork belly)	Smoked Bacon

For VT sales

julie.barber@brownboarfarm.com or 802-325-2461

For MA sales

meaghan.swetish@brownboarfarm.com or 781-545-6065

www.brownboarfarm.com



**BACK LEG (PLEASE CHECK DESIRED OPTIONS)**

**FIRST SIDE**

<input type="checkbox"/> Option 1	<input type="checkbox"/> Option 2	<input type="checkbox"/> Option 3	<input type="checkbox"/> Option 4
<input type="checkbox"/> 1 Very Large Leg Roast (12+ lbs) <input type="checkbox"/> Fresh <input type="checkbox"/> Smoked	<input type="checkbox"/> 2 Leg Roasts and One Hock <input type="checkbox"/> Fresh <input type="checkbox"/> Smoked	<input type="checkbox"/> Leg Steaks and One Hock <input type="checkbox"/> Fresh <input type="checkbox"/> Smoked Thickness of Steaks <input type="checkbox"/> 1/2" <input type="checkbox"/> 3/4" <input type="checkbox"/> 1" Steaks per package <input type="checkbox"/> 2 <input type="checkbox"/> 4 <input type="checkbox"/> 6 <input type="checkbox"/> 8	<input type="checkbox"/> All Ground
<input type="checkbox"/> Hock Attached	Notes		
<input type="checkbox"/> Hock Separate			

**SECOND SIDE**

<input type="checkbox"/> Option 1	<input type="checkbox"/> Option 2	<input type="checkbox"/> Option 3	<input type="checkbox"/> Option 4
<input type="checkbox"/> 1 Very Large Leg Roast (12+ lbs) <input type="checkbox"/> Fresh <input type="checkbox"/> Smoked	<input type="checkbox"/> 2 Leg Roasts and One Hock <input type="checkbox"/> Fresh <input type="checkbox"/> Smoked	<input type="checkbox"/> Leg Steaks and One Hock <input type="checkbox"/> Fresh <input type="checkbox"/> Smoked Thickness of Steaks <input type="checkbox"/> 1/2" <input type="checkbox"/> 3/4" <input type="checkbox"/> 1" Steaks per package <input type="checkbox"/> 2 <input type="checkbox"/> 4 <input type="checkbox"/> 6 <input type="checkbox"/> 8	<input type="checkbox"/> All Ground
<input type="checkbox"/> Hock Attached	Notes		
<input type="checkbox"/> Hock Separate			

**GROUND PORK/SAUSAGES (PLEASE CHECK DESIRED OPTIONS)**

The amount of ground pork will vary greatly depending on your above choices and the shape of the pig. The average amount will be 15 pounds but this could vary by a couple pounds either way. *Please write how many 1 lb packages of each you would like below to total 15.* Our sausage is made with a traditional recipe containing only herbs and spices. It does NOT contain any nitrates or preservatives.

Fresh Ground Pork	Mild Breakfast Sausage	Hot Italian Sausage	Sweet Italian Sausage	Chorizo
ground ____ lbs.	ground ____ lbs.	ground ____ lbs.	ground ____ lbs.	ground ____ lbs.

Please include organs with my order

