

# ALLELUIA ACRES HERITAGE FARM

## Whole & Half Hog Share Custom Cut Sheet

Name: \_\_\_\_\_ Phone: \_\_\_\_\_ Date: \_\_\_\_\_

Please check the cut options you would like for each category below:

**AMOUNT:**  WHOLE HOG -or-  HALF HOG **PRICE PLAN:**  ALL INCLUSIVE (\$7/lb) -or-  STANDARD (\$5/lb)

<p><b>Shoulder</b> *If you would like sausage, choose <b>either</b> a butt or roast.</p>	<p><input type="checkbox"/> Boston Butt ( half <b>OR</b> quartered )   <b>Total number wanted:</b> ( 1, 2, 3, 4) *average half butt is 10 pounds</p> <p><input type="checkbox"/> Picnic Roast ( whole <b>OR</b> half )</p> <p><input type="checkbox"/> I do not want shoulder cuts, please turn this in to sausage.</p>
<p><b>Ham</b> *To have more sausage, choose a smaller ham size.</p>	<p><input type="checkbox"/> Fresh (raw, no salt) <b>OR</b> <input type="checkbox"/> Sea Salt Cured   <b>Smoked?</b> YES <b>OR</b> NO</p> <p><b>Amount:</b> 2 (half hog) <b>OR</b> 4 (whole hog)   <b>How many pounds per ham?</b> ( 4, 5, 6, or ___ lbs per ham )</p> <p><input type="checkbox"/> I do not want ham, please turn this in to sausage. *Salt cured and smoked hams are an additional \$20.</p>
<p><b>Belly Bacon</b> *Belly bacon is like regular bacon from the store and is in 1-pound packs.</p>	<p><input type="checkbox"/> Fresh (raw, no salt) <b>OR</b> <input type="checkbox"/> Sea Salt Cured   <b>Smoked?</b> YES <b>OR</b> NO   Thick Slice <b>OR</b> Thin Slice</p> <p><input type="checkbox"/> I want to keep my belly whole and fresh. Not cured, smoked or sliced.</p> <p><input type="checkbox"/> I do not want belly bacon, please turn this in to sausage. *Salt cured and smoked bacon is an additional \$20.</p>
<p><b>Jowl Bacon</b> *Jowl comes from the cheeks.</p>	<p><input type="checkbox"/> Fresh (raw, no salt) <b>OR</b> <input type="checkbox"/> Sea Salt Cured   <b>Smoked?</b> YES <b>OR</b> NO   Thick Slice <b>OR</b> Thin Slice</p> <p><input type="checkbox"/> I do not want jowl bacon, please turn this in to sausage. *Salt cured and smoked bacon is an additional \$20.</p>
<p><b>Pork Chops</b> *We suggest bone-in chops for richer flavor.</p>	<p><input type="checkbox"/> Bone-in <b>OR</b> <input type="checkbox"/> Boneless   Thickness: <input type="checkbox"/> .5" <input type="checkbox"/> .75" <input type="checkbox"/> 1"</p> <p>Amount Per Package: <input type="checkbox"/> 1 <input type="checkbox"/> 2   Number of Chops: MAX <b>OR</b> HALF (whole hogs give roughly 40 chops)</p> <p><input type="checkbox"/> I do not want pork chops, please turn this in to sausage. *Select the half number of chops for more sausage.</p>
<p><b>Tenderloin</b></p>	<p><input type="checkbox"/> Yes <b>OR</b> <input type="checkbox"/> No *Tenderloins are roughly 1 pound each. A whole hog has 2 tenderloins.</p>
<p><b>Ribs</b></p>	<p><input type="checkbox"/> Half Racks <b>OR</b> <input type="checkbox"/> Whole Racks <b>OR</b> <input type="checkbox"/> I do not want ribs.</p>
<p><b>Ground Sausage</b></p>	<p><input type="checkbox"/> Fresh Ground (no seasoning) <input type="checkbox"/> Breakfast Sausage (Mild <b>OR</b> Spicy) <input type="checkbox"/> Ground Chorizo</p>
<p><b>Link Sausage</b></p>	<p>Link sausage is an additional \$2 per pound and requires a <u>minimum</u> of 10 pounds <b>per flavor</b>. Choose one flavor for a half hog or two for a whole:</p> <p><input type="checkbox"/> Bratwurst <input type="checkbox"/> Mild Italian <input type="checkbox"/> Chorizo (smoky) <input type="checkbox"/> Bologna (sea salt cured)</p>
<p><b>Hocks</b></p>	<p><input type="checkbox"/> Fresh (raw, no salt) <b>OR</b> <input type="checkbox"/> Sea Salt Cured <b>Smoked?</b> YES <b>OR</b> NO (add. \$20)   <input type="checkbox"/> I do not want hocks.</p>
<p><b>Optional Cuts</b></p>	<p><input type="checkbox"/> None <input type="checkbox"/> Neck Bones <input type="checkbox"/> Liver <input type="checkbox"/> Heart <input type="checkbox"/> Kidney <input type="checkbox"/> Fat (Leaf/Back)</p>