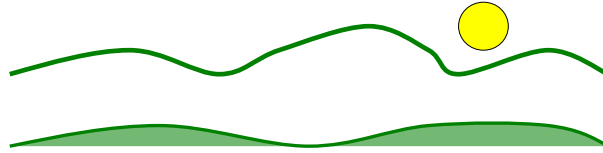


RIDGE MEADOWS FARM



PASTURE RAISED MEATS

2010 Pork Cut Sheet

Pork to be Butchered at:

The Royal Butcher, LLC
PO Box 223 Randolph, VT 05060
P: 802-728-9901

Forms to be Returned to:

Ridge Meadows Farm
3106 Ridge Rd. Randolph Ctr., VT 05061
P:802-728-3647 or 272-4612
E: abbey_willard@yahoo.com

Date:

Customer Information:

Name:

Address:

Phone:

Email:

Pig Amount: ___ Half ___ Whole

Total Hanging Weight: _____

Pork Cutting Preferences:

Ham: ___ FRESH ___ SMOKED (must be boneless to be smoked)

Shoulder: ___ FRESH ___ SMOKED

Bacon: ___ FRESH ___ SMOKED

Loin- Chops: ___ YES ___ NO

 Roasts: ___ YES ___ NO

 Country ribs: ___ YES ___ NO

Sausage- Please note your prioritized preference as sausage can only be processed in 25# batches. Mark your 1, 2, & 3 choices and we will do our best to accommodate.

Breakfast: ___ YES ___ NO ___ PRIORITY

Sweet: ___ YES ___ NO ___ PRIORITY

Hot: ___ YES ___ NO ___ PRIORITY

Ground Pork: ___ YES ___ NO

PACKAGING PREFERENCES

Family Size: _____ people
Chop Thickness: _____ inches
Roast Size range: _____ pounds
Sausage Package Size: _____ pounds

ORGANS

Heart: _____ YES _____ NO
Tongue: _____ YES _____ NO
Liver: _____ YES _____ NO
Kidney: _____ YES _____ NO

Select Cuts to be Smoked and Cured at:

Vermont Smoke and Cure
509 South Barre Rd., PO box 278
So. Barre, VT 05670
P: 802-476-4666

Smoking and Additional Processing Services:

Bacon- sliced (12 oz pkg): _____ YES _____ NO

** We offer bacon smoked and cured with no added sodium nitrate

Ham- boneless: _____ YES _____ NO

Shoulder Roast: _____ YES _____ NO

** Hams and Shoulder roasts are smoked with a traditional curing process