

# 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 (\$6.50/lb) -or-  STANDARD (\$3.50/lb)

<b>Offal Cuts</b>	<input type="checkbox"/> None <input type="checkbox"/> Neck Bones <input type="checkbox"/> Liver <input type="checkbox"/> Heart <input type="checkbox"/> Tongue <input type="checkbox"/> Kidney <input type="checkbox"/> Skin <input type="checkbox"/> Fat (Leaf/Back)
<b>Jowl Bacon</b> <small>*Jowl comes from the cheeks.</small>	<input type="checkbox"/> Fresh (raw, no salt) <b>OR</b> <input type="checkbox"/> Sea Salt Cured   <b>Smoked?</b> YES <b>OR</b> NO   <b>Sliced?</b> YES <b>OR</b> NO <input type="checkbox"/> I do not want jowl bacon, please turn this in to sausage. <span style="float: right;"><small>*Salt cured and smoked is an additional \$3 per pound.</small></span>
<b>Tenderloin</b>	<input type="checkbox"/> Yes <b>OR</b> <input type="checkbox"/> No <span style="float: right;"><small>*Tenderloins are roughly 1 pound each. A whole hog has 2 tenderloins.</small></span>
<b>Shoulder</b>	<input type="checkbox"/> Boston Butt ( 3, 4, 5, or ___ lbs per butt )   <b>Pre-Smoked?</b> YES <b>OR</b> NO (additional \$2 per pound) <input type="checkbox"/> Picnic Roast (3, 4, 5, or ___ lbs per roast )   <b>Pre-Smoked?</b> YES <b>OR</b> NO (additional \$2 per pound) <input type="checkbox"/> I do not want shoulder cuts, please turn this in to sausage. <span style="float: right;"><small>*If you would like sausage, choose either a small butt or roast.</small></span>
<b>Ham</b> <small>*To have more sausage, choose a smaller ham size.</small>	<input type="checkbox"/> Fresh (raw, no salt) <b>OR</b> <input type="checkbox"/> Sea Salt Cured   <b>Smoked?</b> YES <b>OR</b> NO   <b>Bone-in?</b> YES <b>OR</b> NO <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 ) <input type="checkbox"/> I do not want ham, please turn this in to sausage. <span style="float: right;"><small>*Salt cured and smoked is an additional \$3 per pound.</small></span>
<b>Belly Bacon</b> <small>*Belly bacon is like regular bacon from the store. Sliced bacon is in 1-pound packs.</small>	<input type="checkbox"/> Fresh (raw, no salt) <b>OR</b> <input type="checkbox"/> Sea Salt Cured   <b>Smoked?</b> YES <b>OR</b> NO   <b>Sliced?</b> YES <b>OR</b> NO <input type="checkbox"/> I want to keep my belly whole and fresh. Not sliced, cured, or smoked. <input type="checkbox"/> I do not want belly bacon, please turn this in to sausage. <span style="float: right;"><small>*Salt cured and smoked is an additional \$3 per pound.</small></span>
<b>Ribs</b>	<input type="checkbox"/> Half Racks <b>OR</b> <input type="checkbox"/> Whole Racks <b>OR</b> <input type="checkbox"/> I do not want ribs, please turn this in to sausage.
<b>Hocks</b> <small>*Hocks come from the lower leg and used in soups/stews.</small>	<input type="checkbox"/> Fresh (raw, no salt) <b>OR</b> <input type="checkbox"/> Sea Salt Cured   <b>Smoked?</b> YES <b>OR</b> NO <input type="checkbox"/> I do not want hocks, please turn this in to sausage. <span style="float: right;"><small>*Salt cured and smoked is an additional \$3 per pound.</small></span>
<b>Pork Chops</b> <small>*We suggest bone-in chops for richer flavor.</small>	<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" 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) <input type="checkbox"/> I do not want pork chops, please turn this in to sausage. <span style="float: right;"><small>*Select the half number of chops for more sausage.</small></span>
<b>Ground Sausage</b>	<input type="checkbox"/> Fresh Ground (no seasoning) <input type="checkbox"/> Breakfast Sausage (Mild <b>OR</b> Spicy)
<b>Link Sausage</b>	Link sausage is an additional \$1.50 per pound and requires a <u>minimum</u> of 25 pounds <b>per flavor</b> . Choose <b>one</b> flavor of link sausage for a whole hog: <input type="checkbox"/> Bratwurst <input type="checkbox"/> Mild Italian <input type="checkbox"/> Garlic <input type="checkbox"/> Chorizo (smoky) <input type="checkbox"/> Jalapeno (spicy)
<b>Optional Products</b>	<input type="checkbox"/> Bone Broth (\$3 per quart) <input type="checkbox"/> Bologna (NITRATE CURED \$3.50 per pound) <input type="checkbox"/> Pepperoni (NITRATE CURED \$4 per pound)