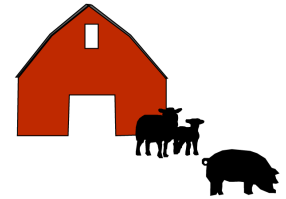


PASTURE PORK ORDER SHEET	
Customer:	
Address:	
Phone:	
Date:	



**BUSH VALLEY FARM**  
 8845 Symmes Creek Rd  
 Adamsville, OH 43802  
**740-796-2912**  
[www.bushvalleyfarm.com](http://www.bushvalleyfarm.com)  
[jean@bushvalleyfarm.com](mailto:jean@bushvalleyfarm.com)

## FARM TO FREEZER

A Large Black Heritage hog is ready for market normally between 7 to 12 months of age. We look for market weight (**on the hoof**) of 220 to 250 pounds. Only about 57% makes it to your plate. A 250 pound hog is reduced to 180 pounds dressed (**on the rail**). So for you that means about 144 pounds is cut, wrapped, and brought home (**retail cuts**).

**Retail cuts include approximately:** 25% Ham, 20% Loin, 20% Bacon, 11% Picnic, 11% Sausage, 8% Shoulder, 5% Spare Ribs

## LOCAL FOOD

We do not ship. "**Local Food**" equals "**Lucky Locals**". Free delivery within 25 miles for orders of \$50 or more. Free delivery within 60 miles for orders of \$600 or more. Our pork is priced at \$5.50 per retail pound. An Expanded list of retail cuts is offered to our on-farm and farmer's market customers.

## WHAT WE OFFER

- "**The Whole Hog**" - Approximately 144 pounds of meat. Custom cuts available - see cut sheet.
- "**The Split Swine**" - Approximately 72 pounds of meat. Custom cuts available - see cut sheet.
- "**The Quarter Porker**" - Approximately 36 pounds of meat.
- "**The Pig Sampler**" - Approximately 11 pounds of meat.
- "**Nothing But Sausage**" - Whole Hog Sausage - You choose amount and seasoning.  
 (sold in one pound packages)

Pounds	<input type="text"/>	<input type="checkbox"/> Bulk	<input type="checkbox"/> Links	<input type="radio"/> Breakfast Sage	<input type="radio"/> Hot Italian	<input type="radio"/> Mild Italian	<input type="radio"/> Bratwurst	<input type="radio"/> Smoked Kielbasa
Pounds	<input type="text"/>	<input type="checkbox"/> Bulk	<input type="checkbox"/> Links	<input type="radio"/> Breakfast Sage	<input type="radio"/> Hot Italian	<input type="radio"/> Mild Italian	<input type="radio"/> Bratwurst	<input type="radio"/> Smoked Kielbasa
Pounds	<input type="text"/>	<input type="checkbox"/> Bulk	<input type="checkbox"/> Links	<input type="radio"/> Breakfast Sage	<input type="radio"/> Hot Italian	<input type="radio"/> Mild Italian	<input type="radio"/> Bratwurst	<input type="radio"/> Smoked Kielbasa
Pounds	<input type="text"/>	<input type="checkbox"/> Bulk	<input type="checkbox"/> Links	<input type="radio"/> Breakfast Sage	<input type="radio"/> Hot Italian	<input type="radio"/> Mild Italian	<input type="radio"/> Bratwurst	<input type="radio"/> Smoked Kielbasa

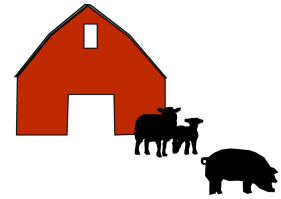
# PORK CUT SHEET

**Customer:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**Phone:** \_\_\_\_\_

**Date:** \_\_\_\_\_



**BUSH VALLEY FARM**

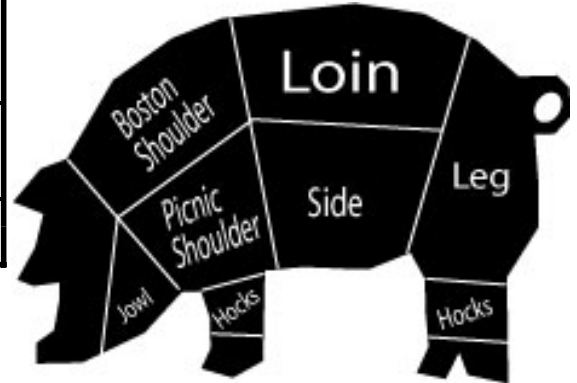
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[jean@bushvalleyfarm.com](mailto:jean@bushvalleyfarm.com)

Chops/Steaks will be 1" thick, packed 2 per pack default *	<input type="radio"/> 1/2" <input type="radio"/> 3/4" <input type="radio"/> 1-1/2"
Include:	<input type="checkbox"/> Heart <input type="checkbox"/> Liver <input type="checkbox"/> Hocks Fresh <input type="checkbox"/> Jowl <input type="checkbox"/> Lard <input type="checkbox"/> Hocks Smoked
Trim meat processed as:	<input type="radio"/> Sausage** <input type="radio"/> Ground <input type="radio"/> Stew



**HALF**   

**WHOLE**   

CUT OPTIONS	HALF # 1	HALF # 2 (Whole Only)
<b>LEG</b>	Ham - Smoked <input type="radio"/> Ham - Fresh <input type="radio"/> Ham Steaks - Smoked <input type="radio"/> Ham Steaks - Fresh <input type="radio"/>	Ham - Smoked <input type="radio"/> Ham - Fresh <input type="radio"/> Ham Steaks - Smoked <input type="radio"/> Ham Steaks - Fresh <input type="radio"/>
<b>LOIN</b>	Loin Chops <input type="radio"/> Loin Roasts <input type="radio"/>	Loin Chops <input type="radio"/> Loin Roasts <input type="radio"/>
<b>BOSTON SHOULDER</b>	Blade Roast <input type="radio"/> Boneless Roast <input type="radio"/> Blade Steaks <input type="radio"/>	Blade Roast <input type="radio"/> Boneless Roast <input type="radio"/> Blade Steaks <input type="radio"/>
<b>PICNIC SHOULDER</b>	Smoked Picnic <input type="radio"/> Boneless Picnic <input type="radio"/>	Smoked Picnic <input type="radio"/> Boneless Picnic <input type="radio"/>
<b>SIDE (belly)</b>	Spare Ribs / Smoked Bacon <input type="radio"/> Spare Ribs / Fresh Bacon <input type="radio"/> Bacon thickness: _____ <small>(thin, medium, thick, extra thick, whole)</small>	Spare Ribs / Smoked Bacon <input type="radio"/> Spare Ribs / Fresh Bacon <input type="radio"/> Bacon thickness: _____ <small>(thin, medium, thick, extra thick, whole)</small>

*If there is a cut you do not want, simply write "Ground", "Sausage"\*\*, or "Stew" to the right of the cut.*

*\* Price may vary for additional options or special packaging requests. Cryovac packaging, one pound bulk or two chops/steaks per package is the default.*

*\*\* Indicate any additional options desired (smoke, sausage style/seasoning – bulk, patties or links - breakfast sage, bratwurst, mild Italian, hot Italian, smoked kielbasa)*

**COMMENTS:**

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