Blue Barnyard Pig Share Cut List & Agreement

www.bluebarnyard.com

p. 610-952-0132

2456 Alpine Drive, Hellertown PA 18055

e. Sales@BlueBarnyard.com

What to expect

Pig shares are contracted in advance, and priced by hanging weight. The hanging weight reflects the butchered animal, prior to processing for retail cuts. You can expect a pig weighing approximately 250 lbs at butcher, to hang at about 180 lbs, reflecting the discard of unusable portions. The final retail cuts will be determined by the selections in the cut list, but assuming full use of the animal, in a 250 lb butchered pig, you would expect about 144 lbs of final consumer packaged pork product on average.

Costs

The cost reflects the animal as well as the per pound cost from the butcher for processing and packaging to simplify planning and ensure there are no hidden costs or surprises. The built in butcher costs are usually in the range of \$1.05 / Lb. hang weight varying by butcher and packaging.

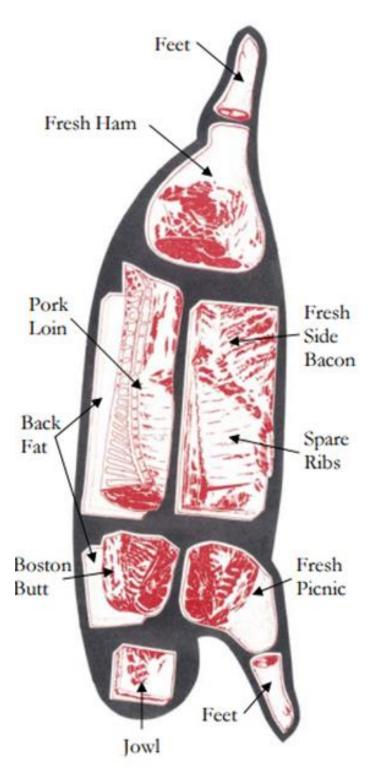
(Vacuum packed or paper wrapped)

Cut List Completion

When completing a cut list, selections will determine final yield. Please note in the comments section if you would like the feet, ears, tail, etc... returned as well or if you would like all trimmings used for sausage or other extras. Also, please note that if you wish to have trimmed bones returned, this must be noted.

Please feel free to reference our website at

<u>www.bluebarnyard.com</u> for recipe ideas for cuts you may not be familiar with when considering what to request on the cut list.



Blue Barnyard

Pig Share Cut List & Agreement

www.bluebarnyard.com p. 610-952-0132 2456 Alpine Drive, Hellertown PA 18055

e. Sales@BlueBarnyard.com

Roasts – Select ho	w you would	l like both types of roast cut and po	ackaged. Half allows for 2 s	smaller portions if you prefer.
Boston Butt	Whole	Half	Boneless	These cuts come from the
Picnic	Whole	Half	Boneless	front shoulder and top of the leg.
Hams – Select Fres	h or Smoked	& If Sliced		
Cured	Smoked	Fresh		The ham is the rear of the
Portion	Whole	Half	Roast	pig, through the back thigh.
Sliced	1/2"	3/4"	1"	If you elect to have the ham sliced, you will need to
Notes:	N. I.			have the slice sizes
Whole	Half	chops, or leave slice blank for loin to	The chops co	ome from the Pork Loin area of the pig
½"	3/4"	itu nor nockogo		ck. This also makes a nice roast for
If sliced into chops, S	elect Quanu	ty per раскаge	grilling.	
Bacon				
Seasoning	Regular	Pepper		These cuts come from the
Sliced	Thin	Medium	Thick	belly area of the pig, and if requested for jowl bacon, from the jowl as well.
Spare Ribs				
Returned	Yes	No		You may decide to receive
Qty to package				this or not. Many great recipes are available!
Pork Shank – Th	nis is the opti	ional cut from the lower leg of the	pig	
Returned	Yes	No		You may decide to receive
Cured	Smoked	Fresh		this or not, and if so, is you
				want it smoked or not.
Extras: (Pick 2) – This dete	ermines what is done with the trim	nmings and cuts that are no	ot selected for other use.
Fresh Sausage Other			Additio	onal Customer Requests
Sweet Italian		Kielbasa		
Hot Italian		Pork Roll		
Country		Summer Sausage Hot Dogs (Chasse / No Chasse)		
Apple Breakfast		Hot Dogs (Cheese / No Cheese) Scrapple		
Kielbasa		Scruppic		