



Box 58, Round Hill, AB, T0B 3Z0
www.irvingsfarmfresh.com
 Tel / Fax: (780) 672 - 2787 Cell: (780) 266 - 6651

Customer Name: _____ Whole / Half (please circle)

Address / Tel No: _____

<i>CUT</i>	<i>Roast Size</i>	<i># per Pack</i>	<i>Yes</i>	<i>No</i>	<i>Instructions</i>
Shoulder Roast					Bone In or Boneless?
Shoulder Steaks					
Pork Chops					Bone In or Boneless?
Tenderloin					
Spare Ribs					
Back Ribs					
Feet					
Hocks					Whole or Cut up?
Fat					
Leg Roasts					
Ham					
Ham Steaks					
Bacon					sliced?
Side Pork					sliced?
Ground Pork or Sausage					

Notes

Shoulder: You can have the whole shoulder cut into roasts, shoulder steaks, or some of each.

Loin Chops / Tenderloin: If you request tenderloin, the chops will be smaller.

Spare Ribs: These are cut either regular or smaller for sweet and sour.

Back Ribs: You get a full rack from each half pig. No back ribs if bone-in loin chops.

Ham/Leg Roast: If you request ham there are no roasts. Indicate no. of pieces to cut the ham into. The curing costs an extra \$1/ lb. Ham can also be cut into steaks.

Side Pork/Bacon: You can have the belly cut into side pork, or get it cured into Bacon. Whichever you choose, indicate if you want this whole or sliced. Curing and slicing each cost an extra \$1/lb

Back Bacon: This comes from the Loin which is where the pork chops also come from. If you want back bacon you cannot have pork chops and vice versa. You cannot have both.

Trim: This is the trimmings after cutting. You can have it made into ground pork, or you can leave it for us to make sausage with (this costs an extra \$2.00 per Lb)

For any bacon or side pork, please indicate if you want it sliced and how much in a pack. Slicing will cost an extra \$1 per lb.

If you order a whole pig, remember you have two sides, and you can have them cut differently.