



Box 58, Round Hill, AB, T0B 3Z0
www.irvingsfarmfresh.com
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Customer Name: _____ Whole / Half (please circle)

Address / Tel No: _____

CUT	Roast Size	# per Pack	Yes	No	Instructions
Shoulder Roast					Bone In or Boneless?
Shoulder Steaks					
Pork Chops					Bone In or Boneless?
Tenderloin					
Back Ribs					
Side Ribs					Regular 3" or smaller?
Leg Roasts					
Ham					Whole, half or quarter?
Ham Steaks					
Bacon					Sliced?
Side Pork					
Trim					Ground Pork or Sausage?
Hocks					Whole or cut up?
Fat					
Bones					
Feet					Cut up?
Head / Jowl					

Notes

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

Loin Chops / Tenderloin: Tenderloin can be left in bone in chops only.

Side Ribs: These are cut either regular 3" 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. Typical ham weighs 20 – 22 lbs.

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. Usually packed in 1 lb packs – indicate if different. Each belly is about 9 lbs.

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 \$2.55 per Lb)

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