



2010 TAMWORTH PORK RESERVATION FORM

Lean, tasty meat from heritage hogs raised outdoors!

How to Order: Reserve your pork by sending in a deposit (\$60 for a half hog, or \$120 for a whole hog) . We'll send you a sheet for cutting instructions when it gets closer to the butcher date. The pork will be cut according to your instructions, professionally wrapped, labeled, and frozen. We use a USDA inspected facility for all our butchering.

How much does it cost? The current price is \$3.75 per pound based on hanging weight– the step just before the meat is divided into the familiar retail cuts you cook with. Some hogs are bigger than others, but for budgeting purposes you can figure on a hanging weight of 150 to 160 lbs. Thus, a half hog will be around \$225-300 and a whole will be \$550-\$600. There is an additional cost for seasoning the sausage and smoking/slicing the hams and bacons. On an average hog, these are in the range of \$20-30 for sausage, \$10-\$15 for all the bacon, and \$25 for two hams.

Name _____
Address _____
Phone _____ alternate _____
Email _____

Check amount ordered, deposit enclosed _____\$60 for Half Hog _____ \$120 for Whole Hog

***please make checks payable to Owens Farm
Or pay online at www.owensfarm.com
(click on Meat Button, you'll see a pay online button in the Pork section)***

**Our mailing address
2611 Mile Post Rd.
Sunbury PA 17801**

It's Never Too Soon to Think About Cutting Instructions! See next page...



TAMWORTH PORK CUTTING INSTRUCTIONS

Date _____

Customer Name _____

_____ half hog _____ whole hog

(Note: if you are sharing a whole hog with a friend, each of you fill out your own cutting instructions)

Bacon _____ smoked, sliced, and wrapped in 1 lb packs OR _____ Fresh, uncured

Ham Side 1 _____ fresh OR _____ smoked
 _____ whole OR _____ cut in half OR cut in half plus 1 steak OR _____ all ham steaks
 If ham roast, Bone-In _____ or Boneless, Wrapped In Netting _____

Side 2 _____ fresh OR _____ smoked
 _____ whole OR _____ cut in half OR cut in half plus 1 steak OR _____ all ham steaks
 If ham roast, Bone-In _____ or Boneless, Wrapped In Netting _____

Shoulder Side 1: _____ fresh OR _____ smoked
 _____ 1 roast plus Country Style Spareribs OR _____ 2 roasts
Side 2: _____ fresh OR _____ smoked
 _____ 1 roast plus Country Style Spareribs OR _____ 2 roasts

Loin (the upper middle part of the pig)

_____ all roasts
 _____ all chops
 _____ roasts and chops, about 50/50

How heavy would you like your roasts? (3-4 lbs is the most popular request) _____ lbs
 Do you want the roasts Bone In _____ OR Deboned and Wrapped in Netting _____
 How thick do you want your chops? (1" is the most popular request) _____ inches
 How many chops per pack? _____

Ground Meat _____ seasoned as sausage OR _____ plain ground pork
 _____ links OR _____ 1 lb. 'loose' packs like ground beef

Sausage Flavor (one flavor per half hog)
 _____ Hot Italian _____ Sweet Italian _____ Breakfast

Other parts which come with your pig

- Hock(s)
- Leaf Lard (white fat around kidney– what people make Lard from
- Backfat (squares of fat from the back– what people make Salt Pork from
- Heart, liver, tongue