



TAMWORTH PORK ORDER 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) and cutting instructions (next page). We'll let you know when it's ready, and you'll pick it up here at the farm. 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 \$3.50 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 assume a hanging weight of 150 lbs. That comes to about \$250 for half a hog, \$500 for a whole hog. There is a nominal additional charge for slicing and smoking the hams and bacon. This is typically \$25 to \$50 depending on how much of the meat you have smoked.

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 deposit on line– click on the button on the Meat Page on our website***

Mail to (or stop by and visit!)
Owens Farm
2611 Mile Post Rd.
Sunbury PA 17801
570-286-5309



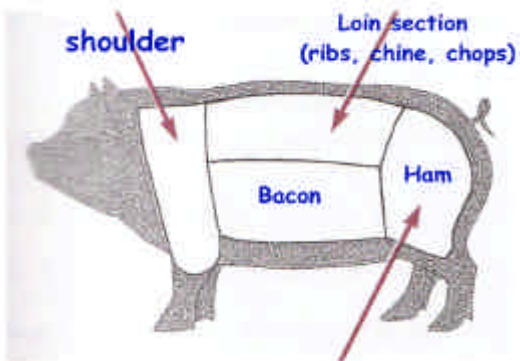
TAMWORTH PORK CUTTING INSTRUCTIONS

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)

1. **Bacon** most people have it smoked, sliced, and wrapped in 1 lb packs
2. **Ham** _____ fresh OR _____ smoked
 _____ whole OR _____ cut in half OR _____ cut in half plus 2 steaks OR _____ all steaks
3. **Shoulder** _____ fresh OR _____ smoked
 _____ whole OR _____ cut in half OR _____ boneless 2" kabobs
4. **Rib Section** _____ roast OR _____ Country-style spareribs OR _____ chops
 if roast, how big? _____ lbs. if chops, inches thick? _____ how many chops per pack? _____
5. **Chine Section** _____ roast OR _____ chops
 if roast, how big? _____ lbs. if chops, inches thick? _____ how many chops per pack? _____
6. **Chops Section** _____ Center Cut roast OR _____ chops
 if roast, how big? _____ lbs. if chops, inches thick? _____ how many chops per pack? _____
7. **Sausage Seasonings** _____ seasoned as sausage OR _____ plain ground pork
 _____ links OR _____ 1 lb. 'loose' packs like ground beef
8. **Spare Parts** Check if you want to keep the....

_____ Head _____ Hocks _____ Feet _____ Tongue
 _____ Leaf Lard (white fat around kidneys) _____ Backfat (what salt pork is made from)
 _____ Liver _____ Heart _____ Kidneys



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