



Pork Butchering Instructions

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 wrongdirectionfarm.com

Please complete all fields below. If you are unfamiliar with any of the cuts and would like to discuss your options, please feel free to contact us. Other cuts may be available, but these are the most common choices.

For whole hog orders, you may choose to have the two halves cut differently and you may choose two types of sausage.

Return butchering instructions along with a deposit check for \$150 for whole hogs or \$75 for half hogs. Make checks payable to David Perozzi or add a Half/Whole Hog deposit to your order on our online store.

Name

Address

Phone

Email

ORDER SIZE	Select one	<input type="checkbox"/> Whole	<input type="checkbox"/> Half
PACKAGING	Select one	<input type="checkbox"/> Vacuum Pack	<input type="checkbox"/> Butcher's Freezer Paper Wrap
HAM Option 1	Bone-In Roast Options	<input type="checkbox"/> Fresh Roast	<input type="checkbox"/> Smoked Roast ¹
	Keep ham whole, cut in half or thirds? Cut in thirds is default.	<input type="text"/>	
	If cutting in thirds, do you want ham steaks from the centercut?	<input type="text"/>	
HAM Option 2	Boneless Roast Options	<input type="checkbox"/> Fresh Roast	<input type="checkbox"/> Smoked Roast ¹
	Keep ham whole or cut in half? Cut in half is default.	<input type="text"/>	
HAM Option 3	Cut Entire Ham into Steaks	<input type="checkbox"/> Fresh Steaks	<input type="checkbox"/> Smoked Steaks ¹
HAM Option 4		<input type="checkbox"/> Cutlets	<input type="checkbox"/> Stew Meat <input type="checkbox"/> Ground
BACON	Select one slice thickness	<input type="checkbox"/> Sliced	<input type="checkbox"/> Unsliced slab
	Select one treatment	<input type="checkbox"/> Fresh	<input type="checkbox"/> Smoked ¹
SPARE RIBS	Select one	<input type="checkbox"/> Spare ribs	<input type="checkbox"/> Bone out and grind
LOIN	Tenderloin	<input type="checkbox"/> Keep with loin	<input type="checkbox"/> Separate (required if boneless is selected below)
	Choose either	<input type="checkbox"/> Pork chops	<input type="checkbox"/> Loin Roasts
	Choose either	<input type="checkbox"/> Bone In	<input type="checkbox"/> Boneless
	If chops were selected, enter thickness:	<input type="text"/>	1" is the default
	If chops were selected, how many per package?	<input type="text"/>	Typically two to four
PICNIC SHOULDER	Select one cut	<input type="checkbox"/> Roast	<input type="checkbox"/> Ground
BOSTON BUTT	Select one cut	<input type="checkbox"/> Country Ribs	<input type="checkbox"/> Steaks
		<input type="checkbox"/> Roast	<input type="checkbox"/> Ground
HOCKS	Select one treatment	<input type="checkbox"/> Ground	<input type="checkbox"/> Whole Hock <input type="checkbox"/> Sliced Hock
	Note: If the ham is going to be smoked, the hock will be smoked along with the ham.		
OTHER STUFF	Select any of the following	<input type="checkbox"/> Heart	<input type="checkbox"/> Liver <input type="checkbox"/> Tongue
		<input type="checkbox"/> Fat	<input type="checkbox"/> Bones
For any ground meat, do you want		<input type="checkbox"/> Plain Ground	<input type="checkbox"/> Sweet Italian
		<input type="checkbox"/> Hot Italian	<input type="checkbox"/> Breakfast

Note 1: Smoking incurs extra fees. No sodium nitrite used in smoked meat! For an average half pig, smoking costs \$20-25 for bacon and \$30 for ham. Unless you are specifically looking for fresh pork belly, we recommend smoking bacon.