



Gopher Broke Farm
 6235 Garfield Road
 Wolcott, VT 05680
 (802) 888-9280
 www.gopherbrokefarm.com

Cutting Directions for Pastured Pork

Whole Pig _____ Half Pig _____

Date Received		Hanging Weight (LB)		Cut Date	
Customer Name & Address & Phone					

LEG (THE HAM)

	Smoked	Fresh	Bone-In	Boneless
Whole Ham				
Half Ham				
Center Slices				
Shank End	Ground	Sausage		
Ham Hocks	Smoked	Fresh		

LOIN (PORK CHOPS OR LOIN END ROAST)

LOIN ROASTS	Boneless	Bone-In (Rib Roast)	Roast Size (Circle S M L)	NO. Roasts
CHOPS (circle chop type you want)	Blade (Thin, Med, Thick)	Rib (Thin, Med, Thick)	Center (Thin, Med, Thick)	Sirloin (Thin, Med, Thick)
Country Style Ribs		Baby Backribs	Tenderloin	

SHOULDER, BOSTON BUTT

ROASTS	Smoked	Fresh	Bone-In	Boneless
Blade Steaks		Thickness		No. per package
Shoulder BLade Steaks		Thickness		No. per package
Ground or Sausage			Check box (see ground sausage below)	

SHOULDER, PICNIC

ROASTS	Smoked	Fresh	Bone-In	Boneless
Hocks	Smoked	Fresh		
Arm Steaks		Thickness		No. per package
Shoulder Steaks		Thickness		No. per package
Ground or Sausage			Check box (see ground sausage below)	

SPARERIBS & BELLY (BACON)

BACON	Smoked	Fresh
Spareribs		

GROUND & SAUSAGE 2lb PACKAGES

Ground (no spices)	lbs per package
Breakfast	lbs per package
Italian (hot)	lbs per package
Italian (Sweet)	lbs per package

ORGANS, ETC. (Check any that you want)

Kidney		Heart		Liver (sliced)
Tongue		Bones, Soup or Dog		Feet
Jowl (smoked)		Fat Back		Leaf Lard

