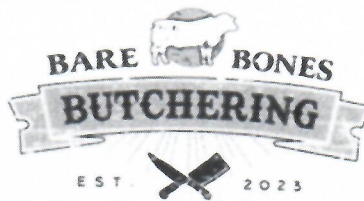


5786 County Route 17
 Friendship, NY 14739
 +1 (585) 570-2116
 barebonesbutchering@outlook.com



TAG #

Start Date:

PORK CUT SHEET

Customer Name		Farmer Name	
Phone Number		Phone Number	
Street	Street		
City	City		
State	Zip Code	State	Zip Code

ORDER DETAILS

Whole	<input type="checkbox"/>	Hams	Size (lbs)		Roast	Size (lbs)	
Half	<input type="checkbox"/>	Chops	Thickness		Ground	Bag Size (lbs)	
		Bacon	Slab		Patties	# Per Pack	

CUT SELECTION

Shoulders	Boston Butt	<input type="checkbox"/>	Roast	<input type="checkbox"/>	Steak	<input type="checkbox"/>	Ground	<input type="checkbox"/>	Smoked	<input type="checkbox"/>
	Picnic	<input type="checkbox"/>	Roast	<input type="checkbox"/>	Steak	<input type="checkbox"/>			Smoked	<input type="checkbox"/>
Loin	Roast	<input type="checkbox"/>	Bone-in	<input type="checkbox"/>	Boneless	<input type="checkbox"/>	Ground	<input type="checkbox"/>	Smoked	<input type="checkbox"/>
	Chops	<input type="checkbox"/>	Bone-in	<input type="checkbox"/>	Boneless	<input type="checkbox"/>			Smoked	<input type="checkbox"/>
	Tenderloin	<input type="checkbox"/>							Smoked	<input type="checkbox"/>
Hams	Whole Ham	<input type="checkbox"/>	Half Ham	<input type="checkbox"/>	Steaks	<input type="checkbox"/>	Ground	<input type="checkbox"/>	Smoked	<input type="checkbox"/>
Bacon	Thick	<input type="checkbox"/>	Regular	<input type="checkbox"/>	Thin	<input type="checkbox"/>			Smoked	<input type="checkbox"/>
Hocks	Whole	<input type="checkbox"/>	Half	<input type="checkbox"/>			Ground	<input type="checkbox"/>	Smoked	<input type="checkbox"/>
Ribs	Spare	<input type="checkbox"/>	Whole	<input type="checkbox"/>	Half	<input type="checkbox"/>	Ground	<input type="checkbox"/>		
	Baby Back	<input type="checkbox"/>	Whole	<input type="checkbox"/>	Half	<input type="checkbox"/>				
Sausage	Fresh	<input type="checkbox"/>	Bulk	<input type="checkbox"/>	Link	<input type="checkbox"/>	Patties	<input type="checkbox"/>	QTY (lbs)	<input type="checkbox"/>
	Mild Italian	<input type="checkbox"/>	Bulk	<input type="checkbox"/>	Link	<input type="checkbox"/>	Patties	<input type="checkbox"/>	QTY (lbs)	<input type="checkbox"/>
	Hot Italian	<input type="checkbox"/>	Bulk	<input type="checkbox"/>	Link	<input type="checkbox"/>	Patties	<input type="checkbox"/>	QTY (lbs)	<input type="checkbox"/>
	Breakfast	<input type="checkbox"/>	Bulk	<input type="checkbox"/>	Link	<input type="checkbox"/>	Patties	<input type="checkbox"/>	QTY (lbs)	<input type="checkbox"/>
	Maple	<input type="checkbox"/>	Bulk	<input type="checkbox"/>	Link	<input type="checkbox"/>	Patties	<input type="checkbox"/>	QTY (lbs)	<input type="checkbox"/>
	Polish	<input type="checkbox"/>	Bulk	<input type="checkbox"/>	Link	<input type="checkbox"/>	Patties	<input type="checkbox"/>	QTY (lbs)	<input type="checkbox"/>

ORGANS

Organs	Pork Fat	<input type="checkbox"/>	Heart	<input type="checkbox"/>	Leaf Lard	<input type="checkbox"/>	Liver	<input type="checkbox"/>
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CUSTOMER SPECIAL REQUESTS

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BUTCHER ENTRY ONLY

Smoked Weights	Shoulders		Loin		Hams		Bacon		Hocks	
	Ribs		Sausage		Links					

Process Checks	Zero Tol.		Chill Temp		Pack Temp			Hang Weight	
	SRM		Breakdown		Package			Dry Weight	
	Organic Acid		Rework		Final Check			# Boxes	

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STANDARD PROCESSING FEES

Services	Slaughter Fee	\$80.00	Process Rate	\$1.05/lb	Min Weight	\$200.00	*Minimum Weight Charge is only applied to animals < 200 lbs hang weight
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ADDITIONAL FEES

Services	Smoke	+ \$0.95/lb	Link	+ \$1.00/lb	Patties	+ \$1.00/lb	Bkfst Link	+ \$1.50/lb		
Seasoning	Polish	+ \$1.00/lb	Mild Italian	+ \$1.00/lb	Hot Italian	+ \$1.00/lb	Breakfast	+ \$1.00/lb	Maple	+ \$1.00/lb

DISCLAIMERS

OUR BUSINESS

Bare Bones Butchering, LLC is an independent custom contractor for slaughter and butchering service. We are a family-owned and operated business with the goal of providing you with the best quality processing

WE DO NOT MIX MEAT

This prevents cross contamination between species - all customers will leave with their own livestock.

USDA AND CUSTOM EXEMPT PROCESSING

After slaughter, your animal will dry age for two weeks until it's processed to your custom specifications. All meat will be vacuum sealed (excluding ground), frozen and boxed before pick up.

SAFE HANDLING AND COOKING INSTRUCTIONS

You should always cook meat to a minimum safe internal temperature as measured with a food thermostat to prevent foodborne illness. Bare Bones Butchering, LLC and partners are not responsible for product management once it has left our facility including, but not limited to, any improper handling, preparation, or raw/undercooked consumption.

For additional questions regarding the proper and safe handling of meats for consumption please consult www.usda.gov.

CUSTOM EXEMPT PROCESSING ONLY

All Custom Exempt product is returned to the customer, frozen, sealed, and individually labeled "Not for Sale." All product is prepared for private use of the producer/customer.

By signing this form, you acknowledge that all meat processed is for personal use only and is **NOT** for resale.

Customer Signature: _____

Date: _____

LATE PICK-UP FEE

It is the customer's responsibility to pick-up their order within **5** business days of notification. Late order pick-ups will be charged \$5 per day beginning the first day after the five business day notification period.

CUSTOMER ACKNOWLEDGEMENT

☐

I confirm that my order is accurate and that I have a scheduled reservation.

Bare Bones Butchering is not responsible for inaccurate orders due to cut sheet errors on behalf of the customer. Additionally, I give permission for Bare Bones Butchering, LLC and partners to use photos and/or videos of the slaughter/butchering process for social media, promotional, or educational purposes.

☐

I have read the disclaimers contained within this document and agree to all written terms and agreements.

Customer Signature: _____

Date: _____

Yankee Beef - Ordering Tips + Tricks for PORK

Fill out your information + put Yankee Beef for the farmer
At the top next to PORK CUT SHEET write in your order size:

HALF -OR- WHOLE

Hams - if you want whole hams, tell them what size. If you're getting ham steaks, disregard. Or you can get a mix of both.

Chops - thickness and how many in a pack

Bacon - check slab or slice

Roast - your preferred size

Ground - 1 or 2 lb packs

Patties, if you want them, how many per pk

In the cut selection category, check the boxes of what you want to receive!

You can check more than 1 box in each area

If you have questions write in the request area or ask when you call

Understanding fees

The slaughter fee of \$80 is split between the 2 halves

Then added to that is the \$1.05/lb

DELIVERY/PICKUP OPTIONS

If you want to pickup from Friendship, you're more than welcome to do that.

We are offering for \$5 to pickup your order and bring it home to North Java for you to pickup from us, we will store it until we arrange pickup.

You must pay your butcher fees prior to US picking up the meat for them to release it.

Please let us know if you have questions!