

# SUCH AND SUCH

## FARM

### PASTURE RAISED PORK ORDER FORM

Name: \_\_\_\_\_

Phone: \_\_\_\_\_ Date: \_\_\_\_\_

E-mail: \_\_\_\_\_

Circle one:    **WHOLE HOG**                      **HALF HOG**                      **ROASTER/BBQ HOG**

Size:            **MEDIUM (100-150LB)**            **LARGE (150-200LB)**            **X-LARGE (200 LBS)**

How do you want your hog delivered:

\_\_\_\_\_ **BUTCHERED:** continue to page two for custom cuts (additional fee)

\_\_\_\_\_ **LEFT WHOLE:** you are responsible for contracting butchering

\_\_\_\_\_ **ON FARM:** experience a personal butchering lesson with professional butcher from St. Louis' top butchers and chefs (additional fee)

Send form, along with \$50 deposit to [suchandsuchfarm@gmail.com](mailto:suchandsuchfarm@gmail.com)  
Cash, check, credit card and paypal (CC and paypal add 3% processing fee)

Such and Such Farm  
13703 Fandel Drive  
DeSoto, MO 63020

Once we receive this form and deposit, we will contact you with confirmation and processing date. Thank you!

Name: \_\_\_\_\_

**IF YOU ORDERED WHOLE PIG, CHOOSE FROM 2 IN EACH GROUP.  
IF YOU ORDERED HALF PIG, CHOOSE FROM 1 IN EACH GROUP.**

**HAMS:**

\_\_\_\_\_ Fresh Ham    \_\_\_\_\_ Cured Bone-In Ham    \_\_\_\_\_ Cured Boneless Ham

**LOIN:**

\_\_\_\_\_ Bone-in Chops    \_\_\_\_\_ Boneless Chops    \_\_\_\_\_ Thickness Ea.

\_\_\_\_\_ Bone-in Roast    \_\_\_\_\_ Boneless Roast

**RIBS:**

\_\_\_\_\_ Whole    \_\_\_\_\_ Cut in Half    \_\_\_\_\_ St. Louis Style

**BELLY:**

\_\_\_\_\_ Pork Belly (unsmoked)    \_\_\_\_\_ Fresh Sliced Bacon (Uncured)

\_\_\_\_\_ Cured Sliced Bacon    \_\_\_\_\_ Grind for Sausage

**SHOULDER:**

\_\_\_\_\_ Pork Steaks    \_\_\_\_\_ Thickness Ea.

\_\_\_\_\_ Shoulder Roast/Pork Butt

\_\_\_\_\_ Picnic/Callie Roast    \_\_\_\_\_ Grind for Sausage

**GROUND PORK:**

\_\_\_\_\_ Ground pork/1# packages (all extra trimmings will go into grind)

\_\_\_\_\_ Sausage Links    \_\_\_\_\_ Sausage Bulk Ground

**MISCELLANEOUS (CHOOSE ANY BELOW OR NONE): (we understand using some of these can be intimidating. It's really pretty easy. We have recipes and directions for rendering lard, making head cheese, making pate, pickling pigs feet.. etc if requested.)**

\_\_\_\_\_ Lard    \_\_\_\_\_ Hocks    \_\_\_\_\_ Head    \_\_\_\_\_ Organs

If you have any questions at all about the butchering options or this form feel free to call Dave at (314) 518-0351 or Autumn at (618) 304-4262