



Where farm meats table

Whole/Half Berkshire Pork Order Form

Name: _____

Address: _____

Phone: _____ Email: _____

Preferred contact Method? ☐ Phone ☐ Email

Note: We must also have your email or mailing address on file to send receipts and payment information.

I am placing an order for:

<input type="checkbox"/> Half Approx 110lb (hanging weight) \$3.85/lb Approx cost \$425.00	<input type="checkbox"/> Whole Approx 220lb (hanging weight) \$3.50/lb Approx cost \$770.00
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Note: These weights are approximations since every animal is different. Please allow for variation. You will get your exact weight of pork at processing.

- Meat is processed at a USDA or MO State inspected, family owned facility. Customer will be notified upon completion and can either pick up pork from processor or designated time and place. We will notify you of pickup time after final payment is made.
- Meat will be wrapped in butcher paper or vacuum sealed (superior storage quality)
- We require \$100.00 deposit per side to hold your hog at time of order, remaining cost must be paid in full shortly after hanging weight is determined by the butcher.

Timeline:

1. **Send in this form and final cut sheet along with your \$100 (per side) check deposit.**
(deposit can be made at our POS as well)
2. **We will keep you informed as soon as your animal goes to processing, after hanging weight is determined, and when finished.**
3. **Final payment must be made before pickup is allowed.**

Order Worksheet:	
W/H/Q final hanging weight	_____
X cost per pound	_____ = _____
* Extra Costs	_____
Packaging Cost	_____
Deposit	_____
Total due before pickup	_____

Mail To:

Tender N Tasty Beef LLC, 1884 Co Rd 521, Koeltztown, MO 65048

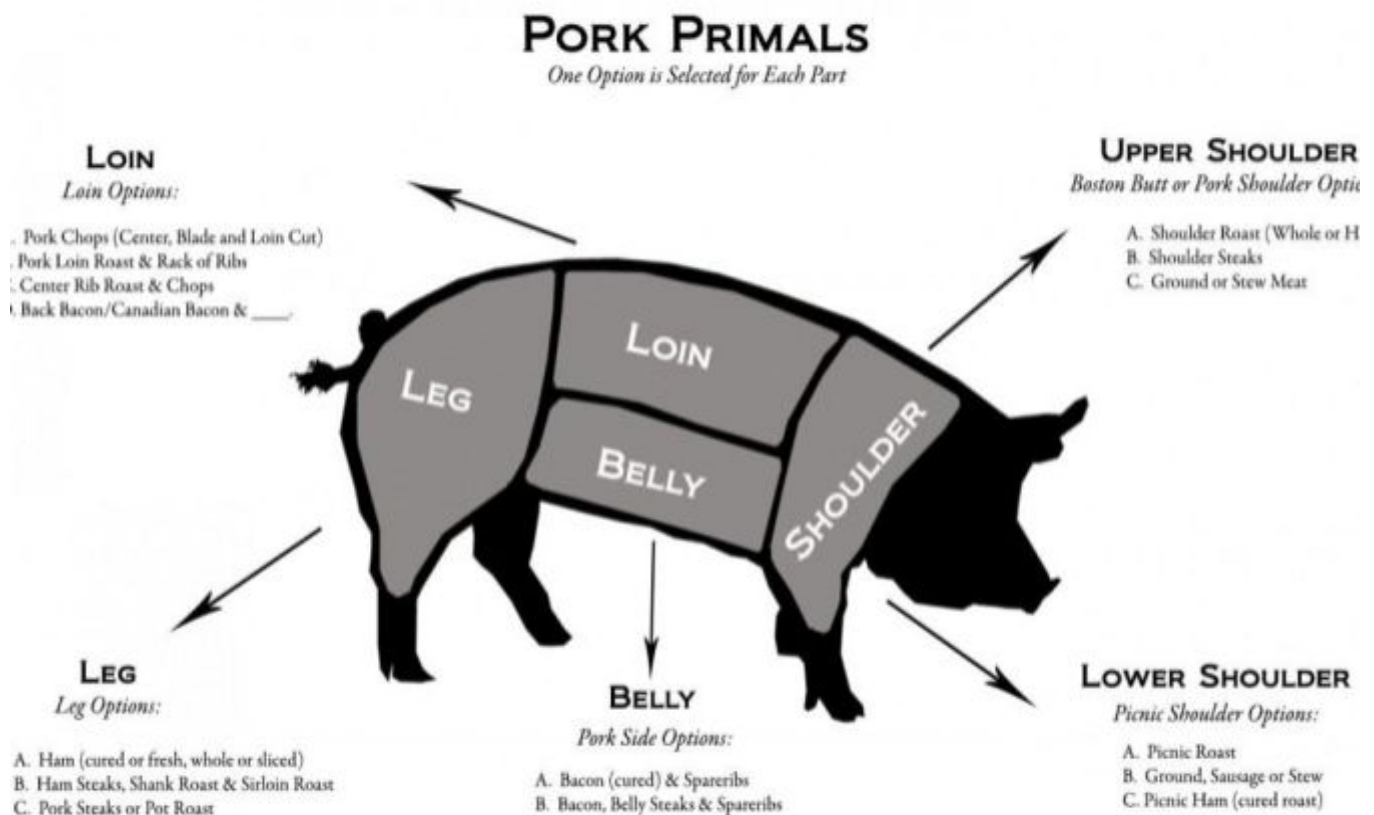
Customer Signature: _____ **Date:** _____

By signing this form I agree to and understand information described above!

Frequently Asked Questions

- What is hanging weight?
 - “Hanging weight” is the weight of the animal after the slaughter process which removes the head, internal organs, hooves, and hide. You can expect a “take home weight” in packaged meat of about 60%-70% of the hanging weight.
- What is my cost compared to retail?
 - On average, your cost per pound of ‘take home’ pork to be between \$3.35/lb - \$3.75/lb depending on how much you purchase and cuts chosen. This is for everything from pork steaks to bacon. Compared to average retail of comparable pork it is the more economical choice, and your supporting local farmers!
- How much freezer space do I need?
 - About 1cu. Ft of freezer space per 25lb of pork. We suggest at least a 7cu ft freezer for a whole hog.

Cuts in a whole Berkshire Pork



Butcher Cut Sheet

Tender N Tasty Beef

Please indicate which cuts you want, the no. of cuts/pkg or thickness desired. Customers sharing a cow must agree on **one set of cuts per side!** Only one Cut Sheet per 'hog pooling' group. We are happy to assist you with any questions, or fill your cut sheet out for you if uncertain for the first time.

Customer Name:	Phone number:
Side A: Yes	Side B: Yes

Ham/Roast	Yes/No	Roasts	Yes/No
Shoulder (Butt)		Shoulder (Butt)	
Picnic Roast		Picnic Roast	
Picnic Ham		Picnic Ham	
Ham	Cured Bone In Fresh Boneles	Ham	Cured Bone In Fresh Boneles
Porkloin Bnls Tenderloin	Whole 1 / pk Half 2 / pk	Porkloin Bnls Tenderloin	Whole See Side A Half

Steaks	Thickness	Per Pack	Steaks	Thickness	Per Pack
Pork Steaks	1" 1.5" 2"	1 2	Pork Steaks	1" 1.5" 2"	1 2
Ribs	Spare / Baby	1 2	Ribs	Spare / Baby	1 2
Bnls Chop	1" 1.5" 2"	1 2	Bnls Chop	1" 1.5" 2"	1 2
Bone in Pork Chop	1" 1.5" 2"	1 2	Bone in Pork Chop	1" 1.5" 2"	1 2

		Wt per Pack			Wt Per Pack
Ground Pork	Seasoning:	1lb 2lb	Ground Pork	Seasoning	1lb 2lb

Other Cuts	Smoked		Other Cuts	Smoked	
Jowels	Yes / No	1lb	Jowels	Yes / No	1lb
Bacon	Yes / No	1lb	Bacon	Yes / No	1lb
Neck Bones	Yes / No	2lb	Soup Bones	Yes / No	2lb
Lard	Yes / No	1lb	Lard	Yes / No	1lb
Belly Steaks	Yes / No	1lb	Belly Steaks	Yes / No	1lb

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