

## CUT SHEET PORK

PLEASE BE VERY GENTLE WHEN HANDLING YOUR VACCUM PACKED BAGS AS THE BONES CAN PIERCE THE PLASTIC.

Phone: Email: Farm Address:  Number of Animals to be butchered: #  Special Instructions:  Below for the butcher use only:  Butcher to fill out:  Aging Time - if farmer requests extra time:  Animal Live Weight:  Animal Hanging Weight:	Farmer to fill ou	t:	
Email: Farm Address:  Number of Animals to be butchered: #  Special Instructions:  Below for the butcher use only:  Butcher to fill out:  Aging Time - if farmer requests extra time:  Animal Live Weight:  Animal Hanging Weight:	Name:		
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## **SAUSAGE FLAVOURING LIST**

FLAVOURS	Please Tick
SAUSAGE MIXES	
1. Tomato & Onion	
2. Worchestire & Cracked Pepper	
3. Sun Dried Tomato & Basil	
4. Herb & Garlic	
5. Plain Beef	

## **PAYMENT - BANK TRANSFER**

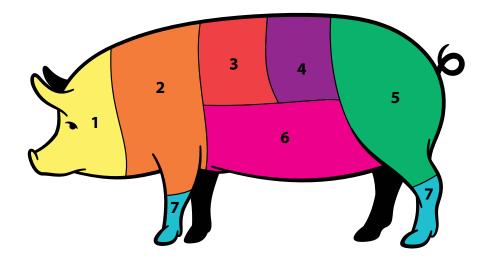
Tranfer Details Direct Deposit				
<b>Total Amount Due:</b>	\$			
Account Name:	Farm Direct			
BSB #:	034 037			
Account Number #:	349 076			



## **PORK**

CUTS	Please Tick
1. HEAD x1	
Mince	
2. SHOULDER x2	
Chops	
Bone In Roast	
Bone Out Roast	
Mince	
Diced (suitable for diced, won't be cut into diced)	
3. RACK x2	
Mince	
Whole Rack	
Cutlets	
4. LOIN x2	
Loin Chops	
Mince	
5. LEG x2	
Whole Leg Bone In Roast	
Whole Leg Bone Out Roast	
Half Leg Roast	
Steaks	
Stir Fry (suitable for stir fry, won't be cut into stir fry)	

CUTS	Please Tick
6. BELLY	
Belly	
Stir Fry (suitable for stir fry, won't be cut into stir fry)	
7. HOCK x4	
Hocks	
Mince	
LEFT OVER MEAT AND TRIM WILL BE MADE INT	O MINCE AND
SAUSAGES.	
Notes:	



- Head
- **2 -** Shoulder
- Rack
- Loin
- **5 -** Leg
- Belly
- Hock