PADDOCK TO PLATE FARM BUTCHER

DATE

PORK CUT SHEET

FARMER TO FILL OUT

Name:

Phone:

Email:

Farm Address:

ORDER DETAILS

Number of animals to be butchered:

Special instructions:

BUTCHER TO FILL OUT

	ANIMAL 1	ANIMAL 2	ANIMAL 3
Aging time - if farmer requests extra time:			
Animal live weight:			
Animal hanging weight:			

Extra notes:

SAUSAGE FLAVOURING LIST

FLAVOURS	PLEASE TICK
SAUSAGE MIXES	
1. Worcestershire & Cracked Pepper	☐
2. Herb & Garlic	☐

Sausages are only available when your animal contains enough suitable meat for sausage production.

PAYMENT - BANK TRANSFER

TRANSFER DETAILS - DIRECT DEPOSIT	
Total amount due: $	
Account name:	
BSB #:	
Account number #:	

Please complete all relevant sections and return the form to Paddock to Plate Farm Butcher.

PADDOCK TO PLATE FARM BUTCHER

PORK CUT SELECTION

CUTS	PLEASE TICK
1. HEAD X 1	
Mince	☐
2. SHOULDER X 2	
Chops	☐
Bone In Roast	☐
Bone Out Roast	☐
Mince	☐
Diced (suitable for diced, won't be cut into diced)	☐
3. RACK X 2	
Mince	☐
Whole Rack	☐
Cutlets	☐
4. LOIN X 2	
Loin Chops	☐
Mince	☐

CUTS	PLEASE TICK
5. LEG X 2	
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)	☐
6. BELLY	
Belly	☐
Stir Fry (suitable for stir fry, won't be cut into stir fry)	☐
7. HOCK X 4	
Hocks	☐
Mince	☐

LEFT OVER MEAT AND TRIM WILL BE MADE INTO MINCE AND SAUSAGES.

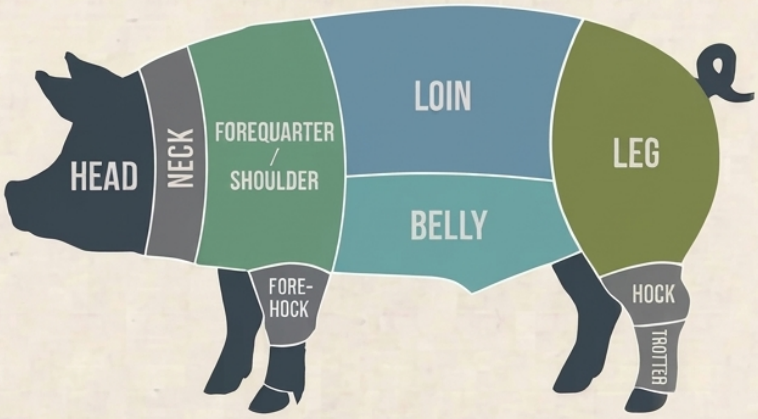
Notes:

CUT GUIDE: 1 - Head 2 - Shoulder 3 - Rack 4 - Loin
5 - Leg 6 - Belly 7 - Hock

EMAIL COMPLETED ORDER FORMS HERE: troy@farmbutcher.com.au

Select the boxes for the cuts you require, then email the completed form to the address above.

CUTS OF PORK



LOIN

- Cutlets
- Loin Steaks
- Loin Chops
- Rolled Loin & Loin Rack
- Pork Fillet

FOREQUARTER / SHOULDER

- Forequarter Roast
- Easy Carve Shoulder Roast
- Scotch Fillet
- Forequarter Chops

BELLY

- Pork Belly
- Belly (rolled)
- Belly Ribs
- Belly Strips
- Rashers

LEG

- Leg Roast
- Leg (bone-in)
- Leg Steaks

NECK, HOCKS & TROTTERS

- Pork Neck
- Hock / Shank
- Trotters