



**2022-2023
Pork Service Agreement**

Slaughter

▶ **Slaughter Rate** **\$125/head**
Includes slaughter, skinning, evisceration, offal harvest, carcass split, and transport of carcass to cooler (if necessary).

**ADD \$25 for entrail disposal*

Please check desired offal items: _____ heart _____ liver _____ kidneys _____ spleen
_____ caul fat _____ tongue _____ other

Butchery

▶ **Basic Cut & Wrap** **\$1.25/lb. of hanging weight***

CUT SHEET

Below is a list of cuts that you will receive from two sides of pork (whole pig)

- ▶ 16-24 pork chops
- ▶ 2 tenderloin, 2 skirt steaks
- ▶ 2-4 loin roasts
- ▶ leaf fat (for rendering into lard)
- ▶ 6-14 shoulder roasts (depends on thickness desired; Boston & Picnic)
- ▶ spare and shoulder ribs
- ▶ 4-6 fresh sides (pork belly; can be cured for bacon)
- ▶ 4 hocks
- ▶ bones for stock

***Northern Path Meat Works *does not* perform meat curing/smoking (ie, no bacon, ham, sausage, etc.)**

***Hanging weight** is the weight of the animal after the slaughter process which removes the head, internal organs, hooves, hide, also called *weight on the hoof*. The live weight is the weight of the animal prior to slaughter, or its *weight on the hoof*. On average, the hanging weight of a mature pig is approximately 65% of the live weight. We pride ourselves in practicing *minimal trim* during butchery which ensures you receive back a total weight in packaged meat as close to the hanging weight as possible.

Example: Live weight of 300 lbs x 65% = Hanging weight of 195 lbs.
Hanging weight of 195 lbs. x 70% = Take home weight of 136.5 lbs.

Customer Name: _____

Quantity processed: (whole/half/quarter etc.) _____

Phone number/email: _____

I agree to all pricing and conditions explained above (signed) _____