



EAR TAG: _____
(for internal use only)

105 RED TOOL HOUSE ROAD, YAWKEY, WEST VIRGINIA 25573 | 304.524.7495 | TROY@REDTOOLHOUSE.COM

PORK CUT SHEET

Customer Name: _____

PORK CHOPS

Option (check one): ☐ Bone In or ☐ Bone Out

Pork Chop thickness (check one): ☐ 1/2 inch ☐ 3/4 inch ☐ 1 inch

Number of chops per vacuum sealed pack: _____ OR ☐ Loin as a roast or whole

SHOULDER

Option (check one): ☐ Roasts or ☐ Steaks or ☐ Grind as sausage

If Steaks, choose steak thickness (check one): ☐ 1/2 inch ☐ 3/4 inch ☐ 1 inch

Number of steaks per vacuum sealed pack: _____

HAMS

Option (check one): ☐ Smoked or ☐ Fresh

Option (check one): ☐ Sliced or ☐ Whole

BACON

Option (check one): ☐ Smoked or ☐ Fresh

Option (check one): ☐ Sliced or ☐ Whole
☐ Thin ☐ Medium ☐ Thick

JOWL

Option (check one): ☐ Smoked or ☐ Fresh

Option (check one): ☐ Sliced or ☐ Whole

HOCKS

Option (check one): ☐ Smoked or ☐ Whole

SAUSAGE (non MSG*)

Breakfast Sausage Spice Option (check one): ☐ Mild ☐ Medium ☐ Hot ☐ None - Ground Pork

Sausage is available in the options below. Note in the blanks below the percentages of sausage you want.

1 lb. bags % _____ Breakfast Links % _____

SPARE RIBS - Do you want Spare Ribs (check one)? ☐ Yes ☐ No

LIVER - Do you want Liver (check one)? ☐ Yes ☐ No

LARD - Do you want fat for lard (check one)? ☐ Yes ☐ No

*If some cuts don't interest you, we recommend grinding them into sausage so none goes to waste.
Just specify beside each cut above if you would rather have sausage.*



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PROCESSING STEPS:

- Each hog is ear-tagged with a number so we can assign a hog to a customer.
- We transport our live, healthy hogs to the processor via a livestock trailer.
- Once the hog is dressed (gutted and skinned) the processor notifies us of the dressed weight which is the number we use to determine the customer's balance.
- We will notify you of the remaining cost for your order (minus your deposit)
- As a customer, you will need to have balance paid in full prior to picking up your order.
- You will not be required to pick up your order at the processor.
We will arrange a delivery date, time, and location with you.

PROCESSING FEES:

At Red Tool House Farm, our primary goal is to give our customers quality, healthy pork raised on our farm. We work closely with the processor to make sure your specifications are met. If mistakes are discovered, please contact us immediately so we can try to resolve any issues.

Please understand Red Tool House Farm is selling you pork from our pasture raised hogs. You are hiring the processor to butcher and prepare the pork to your specifications. Red Tool House Farm is not associated with any processor and makes no revenue from processing fee. We chose processors based upon previous experiences and the understanding that the processor will do their absolute best to process our hogs to our high standards.

** We provide sausage mix to the processor that contains no MSG, wheat, or dairy.*