



CARMAN RANCH

ESTD 1913

2020 Pork Cutting Order



Name: _____

Address: _____

Phone No. _____ (home/work/cell) Email: _____

How did you hear about us? _____

Please list specific Delivery Date from the options listed on our website: _____

Select One:

☐ Portland

☐ Ranch Pick Up in Wallowa

☐ Half Pig
☐ Whole Pig

☐ Prefer Small Animal
☐ Prefer Large Animal

Please fill out the below cutting options. Check ONLY ONE option from each area (exception for loin roast with chops).

Shoulder:

☐ Shoulder Roast (recommended)

Pork Chops:

- ☐ 1 inch chops — 2 chops/package
- ☐ 1 inch chops — 4 chops/package
- ☐ 1 ¼ inch chops — 2 chops/package
- ☐ 1 ¼ inch chops — 4 chops/package
- ☐ 1.5 inch chops — 2 chops/package
- ☐ 1.5 inch chops — 4 chops/package
- ☐ Loin roast (if also selected means half the amount of above chops)

Leg:

- ☐ Cured whole hams (2 per side), with 5-6 sliced ham steaks
- ☐ 4 cured whole ham roasts, with NO ham steaks
- ☐ Fresh ham roast – bone in uncured (4 smaller roasts)
- ☐ Uncured whole ham

Belly:

- ☐ Cured, sliced bacon
- ☐ Uncured, sliced side pork
- ☐ Uncured, slab (to make your own)

Spare ribs:

- ☐ No, put in my sausage
- ☐ YES

Sausage:

- ☐ Plain -- No seasoning (add your own)
- ☐ Regular seasoning (no MSG)
- ☐ Spicy seasoning (no MSG)
- ☐ Sweet Italian seasoning (contains MSG)

Hock:

- ☐ Yes, uncured
- ☐ Yes, cured
- ☐ No, put in my sausage

Offal:

- ☐ Yes (heart and liver)

Other requests:

Explanation on pricing for a half hog:

Since you are purchasing a portion of an animal, we are required to sell by hanging weight. This is the total weight of a side of pork before it is cut and cured to your preference. Because each animal is different, there is a range of weights. The total listed above reflects the average weight of our animals. The approximate cost is an estimate only.

A typical half pig will weigh 100 lbs. A half-pig will yield around 75 lbs of cut meat for your freezer.

The pigs will be harvested on the farm. The harvest fee is \$80 per animal. (\$40 per half)

The sides of pork will then be transported to Valley Meat Services in Wallowa (541-886-3034). Valley Meats will charge \$.79/lb for cut and wrap (vacuum sealed in cryovac.) There is a \$1/lb charge for curing and smoking.

Example Cost Structure for one-half pig:

Hanging Weight 100 lbs*\$ 4.00/lb:	\$ 400.00 (Note: whole hogs are \$3.80/lb)
Mobile Butcher Fee	\$ 40.00 (Note: whole hogs are \$80.00)
Butcher Shop Cut/Wrap 100 lbs * \$.79/lb:	\$ 79.00
Smoke/Cure average of 35 lbs * \$1.00/lb (22 lbs for ham, 12-14 lbs of bacon)	\$ 35.00
 Total Approximate Cost:	 \$ 554.00

* Deposits are required at the time of order. \$200 for a half hog – and - \$400 for a whole hog.

Please Email this form to:

grace@carmanranch.com

...along with any questions you may have!

Thank you for supporting our practices
by eating good meat.

Carman Ranch
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carmanranchcowshare.com