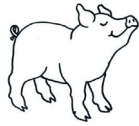


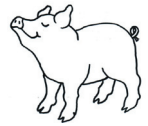


Pastured Pork Order Form

Custom butchering by Pleasant Valley Butchering
Oakland, MD



530 Lynndale Rd., Oakland, MD 21550
301-334-5633
www.backbonefarm.com



Name _____

Address _____

Phone _____

Email _____ # of people in family _____

Check which of these cuts you would like. If you do not choose them, they will be added to the sausage.

WHOLE or HALF (circle one)

Pork chops _____ thickness (circle one) 3/4" or 1"

Roasts _____ Spare Ribs _____ Jowls _____

Lard _____ (If you don't want it, it will NOT go in your sausage.)

Liver _____ Soup bones _____

Fresh ham (not cured) - one per half, up to 2 per whole Whole ham _____ sliced _____

Bacon- 1 per side - if you choose bacon, they will NOT be cured. You can do this yourself if you desire.

Bacon takes the place of spare ribs! Yes _____ No _____

Sausage - loose in package (circle one) 1# pkg 2# pkg

There are 4 types of sausage, you may choose more than one, but each must be at least 25 lbs. per batch.

Pleasant Valley Butchering uses NO additives, nitrates, preservatives or msg in their sausage.

Hot _____ Regular _____ Italian _____ Salt & Pepper _____ Ground pork- no seasoning _____

Remarks:

Please fill out this form and return to Backbone Food Farm either by mail, or email. Send your deposit via mail or we can send you an invoice for online payment with a credit card or Paypal account. Retain a copy for your records. Please call if you have any questions, we are happy to help!

DEPOSIT- \$200/whole, \$100/half non-refund