



Pete and Jen's Backyard Birds 2009 PORK ORDER FORM

Internal use only:
 Ck/cash: _____
 Amt: _____
 Entered: _____
 Econf/date: _____

Name _____ Address _____

Phone _____ Email _____



Please write the quantity and calculate your deposit.



PORK ORDER

	PRICE	QTY	DEPOSIT	TOTAL
Whole Hog (avg hanging wgt 145-200 lbs) *Smoking and vacuum packaging extra.	\$ 5.75 / lb		\$ 100	
Large Sampler Pack - 20 lbs. of mixed cuts, including approximately: 4 lbs pork chops; 2 lbs spare ribs; 3-lb boneless ham roast; 5 lbs sausage; 4 lbs country-style ribs; 2 lbs ground pork	\$ 170		\$ 50	
Small Sampler Pack —10 lbs of mixed cuts, including approx.: 2 lbs pork chops, 1 lb spare ribs, 3 lbs sausage; 2 lbs country-style ribs; 2 lbs ground pork	\$ 90		\$ 25	
Sausage Pack — 9 lbs: 3 lbs spicy Italian, 3 lbs sweet Italian, 3 lbs breakfast sausage	\$ 75		\$ 25	
Breakfast Combo — 10 lb assortment of bacon, breakfast sausage, ham steaks, and a dozen fresh organic eggs	\$ 95		\$ 25	
Bacon —reserve your order at a discounted price. <u>Circle:</u> regular OR nitrite-free.	\$ 10.50/lb		N/A	

Interested in Additional Farm Products?

Please logon to our contact manager:

<http://peteandjensbackyardbirds.com/contactus.aspx>

Be sure to select your preferences for our product e-mail lists. Items not available for pre-order (such as lamb/mutton, grass-fed beef, veggies/flowers/herbs, eggs, and other specialty products) will be communicated via email. **Other comments or suggestions?** _____

TOTAL DEPOSIT = \$ _____

Please make checks payable to:
Backyard Birds

Mail order form and deposit to:

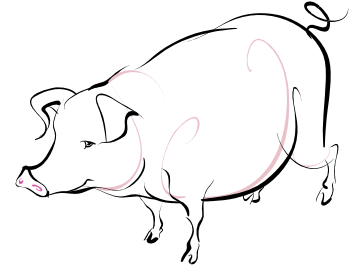
Pete and Jen's Backyard Birds
 159 Wheeler Road
 Concord, MA 01742



Pete and Jen's Backyard Birds 2009 PORK ORDER INFORMATION

PORK from happy heritage hogs!

Pasture Raised Heritage Pork...Our pigs are raised on a diverse diet of all-natural grain, roots, and lush green pasture. They graze and root, seek shade in the forest, and wallow in the mud. We raise heritage breeds and crosses including Tamworth, Gloucester Old Spot, and Large Blacks. Our pigs are treated humanely without any antibiotics or synthetics.



How it Works....Pork, bacon, and fresh lard will be available in late October/November. We sell whole hogs (\$5.75/lb hanging weight), 20-lb large sampler packs (\$170—a selection of cuts of our choice, no bacon), 10-lb small sampler packs (\$90), 9-lb sausage packs, 10-lb breakfast combos, bacon pre-orders, and by the cut. Deposits are required for sampler packs and combos and a \$100 deposit for whole hogs. You can also reserve bacon in advance. Upon receipt of deposit, we will confirm your order. Individual cuts and additional bacon are sold at our self-serve fridge beginning in November until we are sold out.

For whole hogs customers: the price/lb includes processing in paper wrap and you will be charged by **hanging weight** (meaning you pay for the entire animal (head, edible organs, bones, skin, and meat cuts) you will receive approx 70-80% of the hanging weight in edible meat cuts depending on your butchering preferences. A cut sheet will be sent to you in early October. Smoking/curing (approx \$2/lb) and vacuum-sealing (approx \$50-75) your pork is extra and pricing will be clarified on the cut sheet. Due to limited freezer space to store whole hogs, we request that you (or a proxy) be available on the pork pickup day or we will need you to pick up directly from the slaughterhouse. Home delivery is available for a fee. Smoked products will be available 2-4 weeks after processing. We do our very best to work closely with a quality slaughterhouse to have your hog cut to your exact specifications. Sorry, but we cannot be responsible for any cutting errors made by the butcher.

Learn more....

Visit our website for photos, videos, recipes, cooking tips and then some on our other farm-raised products! Questions? Email us: backyardbirds@comcast.net

