

# Forks Farm - 2010 Order Form

www.forksfarmmarket.com

299 Covered Bridge Rd  
 Orangeville, PA, 17859  
 (570) 683-5820 FAX (570) 683-5728

DATE \_\_\_\_\_

Name \_\_\_\_\_

Address \_\_\_\_\_

Ph \_\_\_\_\_ Email \_\_\_\_\_

## Woodlot Pork

- Whole**  
 \$3.20/lb hanging wt of approx 300 lbs,  
 yields approx 155 lbs of cuts
- Half**  
 \$3.30/lb hanging wt of approx 150 lbs,  
 yields approx 75 lbs of cuts  
*Curing for hams & bacon 60¢/lb extra*

Note here if you prefer a LARGER or SMALLER whole or half.

*GIVE US YOUR CUTTING INSTRUCTIONS ON BACK OF THIS FORM.*

## 100% Grass-fed Lamb

- Whole**  
 \$5.25/lb hanging wt of 40-50 lbs, yielding approx 30 lbs of cuts
- Pick up lamb Oct-Dec.

*GIVE US YOUR CUTTING INSTRUCTIONS ON BACK OF THIS FORM.*

## Pastured Chicken

Organically fed  
 \$3.59/lb (4-7 lbs)

Mkt Day	Qty	Qty
Pick Up	Whole	Cut up*
Jun 12	_____	_____
Jun 26	_____	_____
Jul 10	_____	_____
Jul 24	_____	_____
Aug 14	_____	_____
Aug 28	_____	_____
Sep 11	_____	_____
Sep 25	_____	_____
Oct 9	_____	_____
Oct 23	_____	_____

## Pastured Turkey

Organically fed  
 \$4.15/lb (14-22 lbs)

Qty

**NOTE:** Turkey weights vary from year to year depending on the weather. To ensure you get the exact weight you need, come early.

PICK UP YOUR TURKEY 1-6 PM Tues Nov 23 Turkey Market Day at Forks Farm.

PICK UP YOUR CHICKENS on market days listed here, 10 AM - 3 PM at Forks Farm.

\* **NOTE:** Cut up chickens are \$1.25 extra per chicken.

## 100% Grass-fed Beef

Wholes, halves, and quarters priced according to hanging weight of 450-650 lbs for a whole, 225-325 lbs for a half and 110-160 lbs for a quarter. Actual cuts total approx 70% of hanging weight.

- Whole beef**  
 \$3.45/lb hanging wt of 450-650 lbs, yielding approx 375 lbs of cuts
- Half beef**  
 \$3.45/lb hanging wt of 225-325 lbs, yielding approx 190 lbs of cuts
- Quarter beef**  
 \$3.55/lb hanging wt of 110-160 lbs, yielding approx 95 lbs of cuts

- Beef variety box**  
 \$5.20/lb boxed weight. Approx 45 lbs of steaks, roasts, stew, ground beef
- Lean ground beef package**  
 \$88.00. Twenty 1-lb. packages. Patties 25¢/lb extra. Note here # lbs of patties desired. \_\_\_\_\_

Note here if you prefer a LARGER or SMALLER whole, half or quarter.

**GIVE US CUTTING INSTRUCTIONS ON PAGE 2 OF THIS FORM.**

**Send your order as soon as possible. We sell out quickly. Thanks for your order.**

Customer Name \_\_\_\_\_ Ph \_\_\_\_\_

*Pork*  WHOLE PIG  
 1/2 PIG

**FRESH OR CURED?**

Bacon and hams will be smoked and cured at 60¢/lb extra. If you would like any other cuts smoked and cured make a note below.

**HAMS & BACON**

- Two hams with the rest as ham slices (standard cut) - **OR**
- Hams with no slices
- Bacon (cured & smoked)

**Hams fresh or cured? - Pick one**

- Fresh  Cured

**SHOULDER**

- Fresh pork roasts - **OR**
- Shoulder slices similar to pork chops - **OR**
- Bone out for sausage

**PLEASE CHECK ALL APPROPRIATE BOXES**

**LOIN ROASTS & CHOPS**

- 2 end roasts with rest as chops - **OR**
- 1 end roast with rest as chops - **OR**
- NO end roasts - ALL as chops

**PORK CHOP THICKNESS:** \_\_\_\_\_ inches

Chops are typically cut 1 inch thick, but can be cut thicker if you desire.

**SAUSAGE SEASONING - Pick one**

- Fresh/seasoned  Smoked  Hot

**SCRAPPLE**

- YES - **OR**  NO

**SPECIAL INSTRUCTIONS - PORK**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

*Beef*  WHOLE BEEF  
 1/2 BEEF  1/4 BEEF

**STANDARD BEEF CUTS YOU'LL RECEIVE**

ROASTS: sirloin tip, bottom round, eye of round, chuck. STEAKS: T-Bone, Porterhouse, sirloin, tenderloin, rib, top round. PLUS: Stew meat, ground beef.

**ROAST SIZE DESIRED** \_\_\_\_\_

Our regular size is 3.5 - 4 lbs.

**STEAK THICKNESS:** \_\_\_\_\_ inches.

Steaks are typically cut 1 inch thick, but can be cut thicker if you desire.

# of steaks per package: \_\_\_\_\_

**GROUND BEEF PACK SIZE - Pick One**

- 1 lb  1.5 lb  2 lb

# of lbs of patties desired \_\_\_\_\_

(25¢/lb extra; 1/4 lb patties, 4 per pack)

**BONES**  Soup  Dog  Both

**EXTRAS**  Heart  Liver  Tongue

**SPECIAL INSTRUCTIONS - BEEF**

\_\_\_\_\_  
\_\_\_\_\_

*Lamb*  WHOLE LAMB

**STANDARD LAMB CUTS YOU'LL RECEIVE**

Lamb chops, leg of lamb, shoulder roasts or chops, ground lamb, lamb cubes, shanks, riblets

**CHOP THICKNESS:** \_\_\_\_\_ inches.

Lamb chops are typically cut 1 inch thick, but can be cut thicker if you desire.

**LEG OF LAMB - Pick one**

- Whole  Cut in half  Sliced

**SHOULDER**

- Roasts - **OR**
- Sliced as shoulder chops - **OR**
- Bone out for ground lamb

**SPECIAL INSTRUCTIONS - LAMB**

\_\_\_\_\_  
\_\_\_\_\_