

Forks Farm - 2011 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**
 \$3.30/lb hanging wt of approx 180 lbs,
 yields approx 140 lbs of cuts
- Half**
 \$3.40/lb hanging wt of approx 90 lbs,
 yields approx 70 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
 \$3.69/lb (4-7 lbs)

Mkt Day	Qty	Qty
Pick Up	Whole	Cut up*
Jun 11	_____	_____
Jun 25	_____	_____
Jul 9	_____	_____
Jul 23	_____	_____
Aug 13	_____	_____
Aug 27	_____	_____
Sep 10	_____	_____
Sep 24	_____	_____
Oct 8	_____	_____
Oct 22	_____	_____

Pastured Turkey

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

QTY
 Nov 22 _____ Dec 17 _____

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 TIMES
 Tues Nov 22, 1-6pm &
 Sat Dec 17, 10am-1pm
 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.

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
