

THE ROYAL BUTCHER
 882 VT ROUTE 12A BRAINTREE VT 05060
 (802) 728-9901 ROYALBUTCHERTV@GMAIL.COM

PORK CUTTING INSTRUCTIONS

FARM NAME	SLAUGHTER DATE
PHONE	# OF ANIMALS
EMAIL	ANIMAL ID
LABELS	BASIC OR CUSTOM

*PLEASE CIRCLE ONE OR TWO OPTIONS UNDER EACH PRIMAL SECTION
 SECTIONS LEFT UNMARKED WILL BE GROUND*

BELLY	COMMENTS	SHOULDER SHANK	COMMENTS		
WHOLE		PICNIC ROAST			
CUT IN HALF		GRIND			
GRIND					
LOIN		SHOULDER BUTT			
WHOLE		BUTT ROAST			
ROAST		COUNTRY STYLE			
BONE-IN CHOP		GRIND			
BONELESS CHOP					
HAM		GROUND + SAUSAGE (50 LB MIN PER SAUSAGE MIX)			
WHOLE BONE-IN		GROUND PORK			
WHOLE BONELESS		BREAKFAST			
CUT IN HALF		SWEET			
GRIND		HOT			
OTHER		GROUND PACK SIZE			
LEAF LARD		1#	5#	10#	20#
FATBACK		CHOPS PER PACK			
BONES		1	2	4	_____

Terms of Service

The Royal Butcher provides **USDA-inspected slaughter and processing** services to owners of livestock.

All communication and transactions (including scheduling, cutting instructions, payment, and pick-up) will be between The Royal Butcher and the owner of livestock upon delivery.

Prices

All-inclusive, there are no other fees or charges

Option 1: Cut and vacuum sealed, labeled and packed

Beef: \$1.05/lb hanging weight (400 lb min. charge)

Pigs: \$1.30/lb hanging weight (150 lb min. charge)

Sheep: \$140 flat fee

Option 2: Wrapped Carcass

Beef: \$.35/lb hanging weight (400 lb min., 800 lb max), wrapped quarters

Pigs: \$150 flat fee (150 lb min., 300 lb max.), wrapped sides

Sheep: \$65 flat fee, wrapped whole

Arrival, Check-in, and Unloading

- Arrival time for livestock drop-off is 7:30 – 8:30 am on the scheduled date
- Please check-in with office prior to unloading; only Royal Butcher staff may unload animals
- Cutsheets and affidavits for label claims must be accepted by office staff prior to unloading

Processing

- Minimum of one animal per cutsheet, batches are encouraged
- T-bone and Porterhouse steaks only available if animals are under 30 months old (per dentition)
- Internal organs are not processed at this facility
- Typical hang-time for a beef carcass is 7-10 days, to optimally balance tenderness, yield, and flavor
- All meat is frozen unless otherwise agreed upon
- Orders are ready for pick up approximately 2 weeks from slaughter date
- The Royal Butcher will call or email to notify when order is ready for pick-up

Payment and Pick-up

- Payment is due upon pick-up
- We accept cash, check, and credit cards (3% fee)
- Pick-up hours are 8 am – 3 pm, Monday - Friday, excepting Federal holidays
- Please pick-up within 3 days of notification that order is ready; orders must be picked up within 7 days