

PORK CUTTING INSTRUCTIONS

FARM NAME	SLAUGHTER DATE
PHONE/EMAIL	# OF ANIMALS
ADDRESS	ANIMAL ID
"PACKED FOR" LABEL OR CUSTOM PRE-PRINT LABEL	

PLEASE CIRCLE WHAT YOU WANT FOR EACH PRIMAL

BELLY	NOTES	SHOULDER SHANK	NOTES		
WHOLE		PICNIC ROAST			
CUT IN HALF		GRIND			
GRIND					
LOIN		SHOULDER BUTT			
WHOLE		BUTT ROAST			
ROAST		COUNTRY STYLE			
BONE-IN CHOP		GRIND			
BONELESS CHOP					
TENDERLOIN, WHOLE					
GRIND					
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			
SPARE RIBS		1#	2#	5#	10#
BABY BACK RIBS*		CHOPS PER PACK			
LEAF LARD		1	2	4	_____
FATBACK					
BONES					
HOCKS					

*BABY BACK RIBS AVAILABLE ONLY WITH BONELESS CHOPS

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

Drop-off, Check-in, and Unloading

- Livestock drop-off time is 7:30 am – 8:30 am on the scheduled date, no animals accepted after Noon
- 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
- 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