

THE ROYAL BUTCHER

PORK CUTTING INSTRUCTIONS & TERMS OF SERVICE 2024

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| LIVESTOCK OWNER | SLAUGHTER DATE |
| PHONE | # SWINE PER CUTSHEET |
| ADDRESS | ANIMAL ID |
| NAME ON LABEL | |
| OR CUSTOM PRE-PRINT LABEL | |

PLEASE CIRCLE WHAT YOU WANT

| 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 | | MILD ITALIAN | |
| GRIND | | HOT ITALIAN | |
| OTHER | | GROUND PACK SIZE | |
| SPARE RIBS | | 1# | 2# |
| BABY BACK RIBS* | | 5# | 10# |
| LEAF LARD | | CHOPS PER PACK | |
| FATBACK | | 1 | 2 |
| BONES | | 4 | _____ |
| HOCKS | | *BABY BACK RIBS AVAILABLE ONLY WITH BONELESS CHOPS | |

Terms of Service - 2024

The Royal Butcher provides **USDA-inspected slaughter and processing** services to livestock producers. 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. For scheduling, please email royalbutchervt@gmail.com. If an appointment needs to be changed or canceled, please provide as much notice as possible. We do not accept bovines with horns over six inches, nor sheep and goats with horns that prevent humane stunning.

Price

All livestock are slaughtered under USDA inspection, processed, vacuum sealed, labeled, and boxed for the following prices:

Beef: \$1.15/lb hanging weight (500 lb min. weight charge)

Pigs: \$1.38/lb hanging weight (165 lb min. weight charge)

Sheep & Goats: \$160 flat fee

Order/cutsheet fee: \$35 per cutsheet or order

We no longer offer slaughter-only services

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.
- Please notify unloading staff if skins/hides are to be saved. The return of skins/hides is not guaranteed.

Processing

- Animals are identified by producer and tag number only; we do not record sex, breed, hide color, etc.
- Multiple animals on one cutsheet is encouraged. Any division of an animal (e.g. cut or boxed by the side) is an additional order regardless if it is written on one cutsheet.
- T-bone and Porterhouse steaks only available if animals are under 30 months old
- Heart, liver, tongue, cheeks can be requested. These are frozen inventory and not producer specific.
- Typical hang-time for a beef carcass is approximately one week.
- All meat is frozen unless otherwise agreed upon.
- Orders are ready for pick up approximately 1 to 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 – 4 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