

SUTTER MEATS • 65 KING STREET • NORTHAMPTON, MA 01060
(413) 727-3409 • www.suttermeats.com • Email: butcher@suttermeats.com

Customer Name: _____
Signature: _____ Phone: _____

Animal Tag #

Ham- Rear Leg: We Recommend 4 cutlets per package, 2 sirloin steaks per package

- Leave Whole
 - Boneless Cutlets from Top Round and Knuckle - Thickness: _____ inches; number per package: _____
- OR-**
- Boneless Roasts from Top Round and Knuckle (Single Roasts, approx. 2 lb.)
 - Sirloin Steaks: .75" Thickness recommended; about 4-5 per side, number per package: _____
 - Bone out for Grind Stew

Sutter House Smoked Ham: A fine nitrate free option instead of fresh ham. \$4/lb. dried weight sliced, \$2.50/lb. unsliced. Remainder of fresh ham not smoked will go to either grind or stew, your choice.

- Sliced OR Unsliced Ham Roasts (2 Hams, approx. 2-3 lb. each)
- Remainder used for Grind Stew

Loin: Most Popular Option Bone in Rib Chops (Packaged in 2's) with Single, Boneless (approx. 4 lb.) Loin Roast

-OR-

- Bone in Roasts - Size: _____ weight; number: _____
 - Boneless Roasts - Size: _____ weight; number: _____
 - Chops Bone in Boneless - Thickness: _____ inches; number per package: _____
- Skin on: Yes No
- Tenderloin

Bone Out for Grind

Belly: Awesome for slow roasting either bone in or boneless if you select spare rib option

Leave Whole OR Portion- Thickness: _____ inches; number per package: _____

Bone in

-OR-

Separate Spare Ribs from Belly

Grind Stew

Skin on: Yes No

Sutter House Smoked Bacon: A fine nitrate free option instead of fresh pork belly. \$4/lb. dried weight sliced, \$2.50/lb. unsliced

Sliced - Weight per package: _____ OR Unsliced Portions- Thickness of Unsliced Bacon: _____ inches; number per package: _____

Shoulder/Butt: Choose Either Bone in or Boneless Option

Bone in Roasts - Size: _____ weight; number: _____

-OR-

Country Style Ribs - Thickness _____ inches; number per package: _____

Boneless Roasts - Size: _____ weight; number: _____

-OR-

Capicola (Collar) Steaks - Thickness _____ inches; number per package: _____

Bone out Butt for Grind

Skin on: Yes No

Shoulder/Picnic: Popular for stew or grind. Makes excellent pulled pork

- Bone in Roasts - Size: _____ weight; number: _____
- Boneless Roasts - Size: _____ weight; number: _____
- Bone out Picnic for Grind Stew
- Skin on: Yes No

Offal/Misc.

- Organs: Yes No
- Hocks - 2 Hocks: Yes Grind
- Bones: Yes No
- Back Fat: Yes No
- Leaf Fat: Yes No

- Fresh Ground Pork: 1 lb. OR 2 lb. Bulk Packages
- Fresh Pork Stew: 1 lb. OR 2 lb. Bulk Packages

SAUSAGE: 20 lb. MINIMUM PER VARIETY- \$1/lb. for Bulk, \$2/lb. for Links

**Below are our most popular sausage varieties. We can work with you if you have another favorite variety not listed.
(Price may vary)**

- Sweet Italian Sausage: 1 lb. OR 2 lb. packages Bulk Links
- Hot Italian Sausage: 1 lb. OR 2 lb. packages Bulk Links
- Chorizo Sausage: 1 lb. OR 2 lb. packages Bulk Links
- Scarborough Fair Sausage (Parsley,Sage,Rosemary and Thyme): 1 lb. OR 2 lb. packages Bulk Links
- French Toulouse Sausage (Fresh Garlic): 1 lb. OR 2 lb. packages Bulk Links

