**Ranchita Meat Company**
**ranchitameatco@gmail.com**
**(805) 285-5448**

# Pig Processing Cut List

RANCHITA MEAT RMC COMPANY

**Customer Name:**
**Email:**
**Phone:**

## Pig Processing Fee

Harvested by RMC ☐ $150 Outsourced Harvest ☐ $0
Processing is $2.00/lb. Hanging Carcass Weight
Late Storage Charge: $25 per day after the 4th day of pick-up notification
Includes vacuum sealing and labeling
1 1/4" thick steaks ☐ or Requested Thickness _____ ☐
Two Chops Per Package
Additional Fees for Sausage
Bulk Sausage & Fresh Ground: 1 lb. Package ☐ or 2 lb. Package ☐
Sausage Links: 3 Per Package
Ranchita Meat Company does not provide the service of smoking or curing

## Shoulder Cuts

*Please Check Box For Selection*

Picnic Roast: Whole ☐ or Cut in Half ☐ or Trim ☐

**Boston Butt**

Boneless Option (Netted): Whole ☐ or Cut in Half ☐ or Trim ☐
or Bone-In Option: Whole ☐ or Cut in Half ☐ or Shoulder Steaks ☐ or Trim ☐

Fresh Front Hock ☐ or Trim ☐

## Loin Cuts

*Please Check Box For Selection*

Boneless Option ☐
Chops ☐ or Loin Roast ☐ or Trim ☐
Tenderloin ☐ or Trim ☐
Babyback Ribs ☐ or Trim ☐
Sirloin Roast ☐ or Sirloin Chops ☐ or Trim ☐

or Bone-In Option ☐
Chops ☐ or Loin Roast ☐ or Trim ☐
Sirloin Butt Roast ☐ or Steaks ☐ or Trim ☐

## Rib & Fresh Side Cuts

*Please Check Box For Selection*

Spare Ribs ☐ or St Louis Style Ribs ☐ or Trim ☐
Fresh Side: Whole ☐ or Cut in Half ☐ or Trim ☐

***Please Note:*** *Fresh Side is the belly cut used for bacon. Ranchita Meat Company does not provide the service of smoking, curing, or dehydrating.You can take this cut to another butcher who provides these services or try it out at home.*

## Leg Cuts

*Please Check Box For Selection*

Fresh Rear Hocks ☐ or Trim ☐

Boneless Option ☐
Leg (Netted) ☐ or Trim ☐
Sirloin Tip Roast ☐ or Trim ☐

or Bone-In Option ☐
:Leg Whole ☐ or Cut in Half ☐
or Steaks ☐ or Trim ☐

***Please Note:*** *Ranchita Meat Company does not provide the service of smoking, curing, or dehydrating.You can take this cut to another butcher who provides these services or try it out at home.*

## Trimmings

*Please Select Options*

*All sausage is sold in 25 lb. units, making the minimum order quantity per flavor 25 lbs. The excess trimmings will be fresh ground.*

| Flavor | Bulk | Link | Quantity (25 lb unit) |
|---|---|---|---|
| Pineapple | ☐ $2.00/lb. | ☐ $4.00/lb. | _____ |
| Swiss Style | ☐ $2.00/lb. | ☐ $4.00/lb. | _____ |
| Tomato Basil | ☐ $2.50/lb. | ☐ $4.50/lb. | _____ |
| Chorizo | ☐ $2.00/lb. | ☐ $4.00/lb. | _____ |
| Hot Italian | ☐ $2.00/lb. | ☐ $4.00/lb. | _____ |
| Mild Italian | ☐ $2.00/lb. | ☐ $4.00/lb. | _____ |
| Country Style | ☐ $2.00/lb. | ☐ $4.00/lb. | _____ |
| Jalapeno | ☐ $2.50/lb. | ☐ $4.50/lb. | _____ |

Fresh Ground ☐ _____ lbs.
*no additional charge for fresh ground

## Butcher Use Below

*Please Select Options*

Whole Carcass Wt.
_____ lbs.

Date Harvested
__/__/__

Date Processed
__/__/__

## Butcher Use Below

## Total Cost

Name:_____ Date:_____
Signature:_____