

**ADAMS FARM SLAUGHTERHOUSE, LLC**854 BEARSDEN ROAD, ATHOL, MA 01331 TEL. 978-249-9441 OR email FOR APPOINTMENTS & CUT SHEETS: noreenheath@yahoo.com

NAME: _____ DATE _____

FARM LABEL NAME : FOR RESALE: _____

ADDRESS: _____ Zip Code _____

TEL# _____ CELL # _____ EMAIL: _____

WE DO NOT PRINT THE WEIGHTS OF PACKAGES ON YOUR PACKAGES, WE WILL NOT PACKAGE ONE CHOP TO A PACKAGE.

Pork Chops: How thick? _____ How many in a Package? _____

Loin End Pork Roast: Yes _____ or No _____ or Loins all Chops: Yes _____ or No _____

Weight of Roasts: _____

Pork Butt Roast: Yes _____ or No _____ or Country Style P. Ribs: Yes _____ or No _____ Or Pork Butt Chops: Yes _____ or No _____

Ground Pork: Yes _____ or No _____ Sausage: Yes _____ or No _____ If both, how much Ground Pork? _____

Hot Sausage _____ / Sweet Sausage _____ / Breakfast Sausage _____ / Other _____

Sausage: Linked _____ or Bulk _____ (need min. of 25 lbs of trim for linked)

SAUSAGE IS PACKAGED BULK. SAUSAGE WILL NOT BE LINKED IF THERE IS NOT ENOUGH TRIM. 25 LBS OF TRIM IS REQUIRED IN ORDER TO LINK SAUSAGE. WE WILL ONLY MAKE ONE KIND OF SAUSAGE IF THERE IS NOT ENOUGH TO MAKE MORE THAN ONE KIND. *IF THERE IS ENOUGH TO LINK, MAKE SURE THAT YOU WRITE TO MAKE LINKS OR BULK. IF YOU DON'T IT WILL BE BULK. (WE DO A LOT OF PIGS AND WE DO NOT ALWAYS REMEMBER WHO GETS BULK AND WHO GETS LINKED.)*

Do you need any of the following bagged for smoking else where? Hams _____ Shoulders _____ Bacon _____ Jowls _____

Shoulder Fresh _____ or Smoked _____ /Whole _____ or Cut 1/2 _____ / or Ground _____

Ham Fresh: Yes _____ or No _____ If fresh: How would you like them cut? _____ Or Ground Yes _____

Ham Smoked Yes _____ or No _____ If smoked how would like it cut? Thickness of slice, if you have slices _____

Whole _____ All slices _____ Cut in 1/2 _____

1/2 sliced & 1/2 left as roast _____ Cut with center cut slices and roast on the ends _____

Bacon Fresh _____ or (fresh means not smoked) (We do not slice fresh bacon)

Bacon Smoked _____ Sliced if smoked: Yes _____ or No _____ Thick _____ or Regular _____

Do you want to save: Head: Yes _____ or No _____

Feet: Yes _____ or No _____ If yes, do you want them cut into Hocks & trotters? _____
if you do not want your head and feet, the feet is trimmed off for the sausage or ground pork

Fat Back: Yes _____ or No _____ Leaf Lard : Yes _____ or No _____ Liver and heart: Yes _____ or No _____

		TAG #
<i>Do not write in these boxes: Adams Farm use only!</i>		
Dressed weight of pig:	Number pieces smoked: Hams _____ Shoulders _____ Bacon _____ Jowls _____ Other _____	As of March 2025 all product will be boxed

Picking up of processed meat: Monday thru Friday 8 am- 4 pm, Saturday 8 am to 12 pm (noon). NO PICKUP ON SUNDAYS. If you come after hours, you will be asked to come back.

- We are not responsible for smoked meats left in freezer 7 days of notification that it is ready.
- We will take ownership of any product left in our freezers for more than 6 months.
- Product left in our freezers more than 4 weeks will be charged a storage fee of \$50 dollars, then \$10 for every day following.