

TAILS & TROTTERS

1/2 Pig “Pork Share”

For those with a freezer, and the desire to stock up on quality pork for the long cruel Oregon winter, Tails & Trotters offers a 1/2-pig “Share” program.

You purchase 1/2 of a pig, reserving the delivery date with a deposit. You decide how you would like us to butcher your share (we’ll give you choices to keep things manageable), including those parts you’d just assume not have. The next page has your butchery options - you can simply email us your choices.

We will butcher your share according to your choices, and deliver your share wrapped and labeled for your freezer. We continue to develop a recipe library to help with ideas for some of the lesser-known cuts, and we are always available for questions via email.

Shares are available to be picked up at our commercial kitchen (NW Broadway & Flanders), any of our farmers markets, or by special arrangement

A Share includes: **135lbs** starting weight (1/2 our average 270lb pig)

- **Shoulder:** 30lbs, bone-in – contains coppa (5-6lb), brisket (4-5lb) butchered into 1/2 or whole boneless roasts; picnic (10lb) butchered into bone-in or boneless roasts
- **Loin:** 25-30lbs – butchered into roasts &/or chops, bone in, skin & fatcap on
- **Belly:** 20lb bone-in, 17lb bone-out (ribs) – trimmed for curing; butchered for cooking bone-in (short-ribs) &/or boneless. Bacon & pancetta can be substituted for \$3/lb additional fee.
- **Leg:** 30lbs bone-in – butchered into steaks, roasts, kabob meat, ground. Additional ground or substituting for sausages for \$3/lb additional fee
- **Specialty Cuts:** Skirt Steak, Flank Steak, Tenderloin, Hocks, Cheek Medallions, Jowl (Guanciale).
- **Miscellaneous:** Bones, Leaf Fat, Liver, Heart, Head, Trotters

Ending weight: 100 - 120lbs, depending on butchery choices, and use of whole share

Cost: \$600 - \$100 Deposit with order, balance upon delivery

Pork Share Order Form		
Name	Phone #	Email Address
Target Delivery Date		Butchery Order
Butchery Options		
LOIN	Roasts (#, target size)	
~30lbs = 22 chops @ 1" thick	Chops (thickness)	
SHOULDER	Coppa: 7-9 lbs (1/2, whole)	
	Brisket: 7-9lbs (1/2, whole)	
	Picnic (bone-in, boneless, pkg size)	
BELLY	trimmed for curing (2 pcs @ ~5lb)	
12-15lbs boned & trimmed	trimmed for cooking (2lb pieces)	
	belly short-ribs or belly rib rack (one or the other)	
	Bacon or Pancetta (\$3/lb additional)	
LEG	Boneless steaks	
	Leg Roasts	
	Sirloin Roasts (bone-in or boneless)	
	Lil' chunks	
	Ground or Sausage (\$3/lb additional)	
MISC.	Back Fat (lardo - for curing or using to make sausage)	
	Bones	
	Cheek Medallions (1)	
Y or N	Flank Steak (1)	
	Ground Pork (3pkgs from trim)	
	Heart (1)	
	Hocks (2)	
	Smoked Ham Hocks (\$3/lb additional)	
	Jowl (to cure into Guanciale) (1)	
	Guanciale (\$3/lb additional)	
	Leaf Fat (1-2lb)	
	Liver (1 @ 4lbs)	
	Shanks (2) - whole or osso bucco slices	
	Skirt Steak (1)	
	Spare Ribs (1 small rack)	
	Tenderloin (1)	
	Tongue (1)	
SPECIAL REQUESTS/INSTRUCTIONS:		