

Customer Pork CUT SHEET

Custom

TCC PIG

Commercial

|                                                                     |                                                          |                                                 |                           |                                                                                                                                                                 |                                  |                               |                           |
|---------------------------------------------------------------------|----------------------------------------------------------|-------------------------------------------------|---------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------|-------------------------------|---------------------------|
| KILL DATE:                                                          |                                                          |                                                 | HANG WT                   |                                                                                                                                                                 |                                  | TAG #                         |                           |
| HOG OWNER/DELIVERED BY:                                             |                                                          |                                                 |                           |                                                                                                                                                                 | PHONE #                          | Proc Fee.<br>1.00 /lb Hang Wt |                           |
|                                                                     | WHOLE                                                    | 1/2 Pig                                         |                           |                                                                                                                                                                 |                                  | NEW CUSTOMER                  | <input type="checkbox"/>  |
| CUSTOMER NAME                                                       |                                                          |                                                 |                           |                                                                                                                                                                 | SHARING CUSTOMER                 |                               |                           |
| ADDRESS:                                                            |                                                          |                                                 |                           |                                                                                                                                                                 |                                  |                               |                           |
| PHONE NUMBER:                                                       |                                                          |                                                 |                           |                                                                                                                                                                 | EMAIL:                           |                               |                           |
|                                                                     |                                                          |                                                 |                           |                                                                                                                                                                 |                                  |                               |                           |
| ROAST SIZE.                                                         | Circle One                                               | 2-3 lbs. (AVG).                                 | 4-5 lbs. (5ppl)           |                                                                                                                                                                 |                                  |                               |                           |
|                                                                     |                                                          |                                                 |                           |                                                                                                                                                                 |                                  |                               |                           |
| Shoulder Options                                                    | ( Two Shoulders per Whole Pig - Choose UP TO 2 Options ) |                                                 |                           |                                                                                                                                                                 |                                  |                               |                           |
| Option #1                                                           | Circle One                                               | COUNTRY STYLE RIBS                              | Or                        | PICNIC ROAST                                                                                                                                                    |                                  |                               |                           |
| Option #1                                                           | Circle One                                               | Boston Butt<br>B/I or B/O                       |                           |                                                                                                                                                                 |                                  |                               |                           |
| Option #2                                                           | Shoulder Sliced                                          | THICKNESS<br>(CIRCLE ONE)                       | 3/4                       | 1                                                                                                                                                               | 1 1/4                            |                               |                           |
| Option #3                                                           | Canning Meat                                             | _____ # of lbs                                  |                           | Fresh                                                                                                                                                           | or                               | Frozen                        | * Packaged In Bulk Bags * |
| Option #4                                                           | SAUSAGE                                                  |                                                 |                           |                                                                                                                                                                 |                                  |                               |                           |
|                                                                     |                                                          |                                                 |                           |                                                                                                                                                                 |                                  |                               |                           |
| Loin Options                                                        |                                                          |                                                 |                           |                                                                                                                                                                 |                                  |                               |                           |
| Option #1                                                           | PORK CHOPS                                               | _____/pk                                        | THICKNESS<br>(Circle one) | 3/4                                                                                                                                                             | 1                                | 1 1/4                         |                           |
| Option #2                                                           | Loin                                                     | Circle One                                      | WHOLE                     | SLICED                                                                                                                                                          | SLICED<br>(Tenderized)           | _____/pk                      | Loin Roast<br>(AVG 4)     |
| Option #2                                                           | Fish Loin<br>(2 per pig)                                 |                                                 |                           |                                                                                                                                                                 |                                  |                               | B/I or B/O                |
| Option #3                                                           | SAUSAGE                                                  |                                                 |                           |                                                                                                                                                                 |                                  |                               |                           |
|                                                                     |                                                          |                                                 |                           |                                                                                                                                                                 |                                  |                               |                           |
| Ham Options                                                         | ( Two Hams per Whole Pig - Choose UP TO 2 Options )      |                                                 |                           |                                                                                                                                                                 |                                  |                               |                           |
| Option #1                                                           | Fresh Ham                                                | Circle One                                      | LEFT WHOLE                | ROASTS                                                                                                                                                          |                                  |                               |                           |
| Option #2                                                           | Cured & Smoked<br>(2.50/lb)                              | Circle One                                      | LEFT WHOLE                | SLICED<br>_____/pk                                                                                                                                              |                                  |                               |                           |
| Option #3                                                           | Ham Sliced                                               | B/I    B/O                                      | _____/pk                  |                                                                                                                                                                 |                                  |                               |                           |
| Option #4                                                           | Canning Meat                                             | _____ # of lbs                                  |                           | Fresh                                                                                                                                                           | or                               | Frozen                        | * Packaged In Bulk Bags * |
| Option #5                                                           | Sausage                                                  |                                                 |                           |                                                                                                                                                                 |                                  |                               |                           |
|                                                                     |                                                          |                                                 |                           |                                                                                                                                                                 |                                  |                               |                           |
| Bacon                                                               | Circle One                                               | WHOLE                                           | HALF                      | Cured & Smoked<br>(2.50/lb)                                                                                                                                     | SLICED<br>(Addt'l \$5/<br>Bacon) | SAUSAGE                       |                           |
|                                                                     |                                                          |                                                 |                           |                                                                                                                                                                 |                                  |                               |                           |
| Ribs                                                                | Yes or No                                                | Whole                                           | Split                     |                                                                                                                                                                 |                                  |                               |                           |
|                                                                     |                                                          |                                                 |                           |                                                                                                                                                                 |                                  |                               |                           |
| Sausage<br>(Vacuum Packed Addt'l .20/lb)                            | _____/lb pack                                            | Seasonings:                                     | Plain                     | S & P<br>(Addt'l .20/lb)                                                                                                                                        | TCC Blend<br>(Addt'l .40/lb)     | Hot<br>(Addt'l .40/lb)        | Maple<br>(Addt'l .60/lb)  |
|                                                                     |                                                          |                                                 |                           |                                                                                                                                                                 |                                  |                               |                           |
|                                                                     |                                                          |                                                 |                           |                                                                                                                                                                 |                                  |                               |                           |
| Extras (Circle Choices)                                             | LIVER                                                    | Tongue                                          | Fat                       | HEART                                                                                                                                                           | KIDNEY                           | Pork Hock                     | Jowl                      |
|                                                                     |                                                          |                                                 |                           |                                                                                                                                                                 |                                  |                               |                           |
| DEPOSIT                                                             | \$75/pork                                                | 30 DAY CANCELLATION NOTICE<br>Prior to Kill Day |                           | NOTE: Condemned or Dead in Pen animals will be charged a full kill fee for disposal.<br>Late fees: Orders not picked up within 7 days of notification. \$20/day |                                  |                               |                           |
| MAIL TO: LOST RIVER BUTCHER BLOCK, 7091 SR 259 LOST RIVER, WV 26810 |                                                          |                                                 |                           |                                                                                                                                                                 |                                  | 304-505-2333                  | 9/1/2026                  |

# Processing Fees

| Beef                                                                |                                                                                |                                                                                   | Pork                        |           | Lamb/Goats                                   |
|---------------------------------------------------------------------|--------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------|-----------|----------------------------------------------|
| Kill Fee                                                            | \$100.00                                                                       |                                                                                   | Kill Fee                    | \$75.00   | Kill Fee - \$50                              |
| Cut & Pack                                                          | 0.95/lb                                                                        |                                                                                   | Cut & Pack                  | \$1.00/LB | \$130.00 Cut & Pack                          |
| Vacuum pack Hamburger                                               | 0.25/lb                                                                        |                                                                                   | Vacuum Pack Sausage         | .20/lb    | \$25/per lamb if wool is greater than 1 inch |
| HAMB PATTIES. (Min 10 lbs)                                          | 0.75/lb                                                                        |                                                                                   |                             |           |                                              |
| Stew Meat. (1st 10lbs Free)                                         | 0.25/lb                                                                        |                                                                                   | Cure & Smoke Bacons / Hams  | \$2.50/lb |                                              |
| Thin sliced HOAGIE MEAT                                             | 0.75/lb                                                                        |                                                                                   | Slice Bacon                 | \$5/Bacon |                                              |
| One steak per pack                                                  | \$20.00                                                                        |                                                                                   | One Porkchop / pk           | \$10.00   |                                              |
| Specialty Cuts                                                      | \$20.00                                                                        |                                                                                   |                             |           |                                              |
| Weigh & Label for Re-Sale                                           | 0.20/lb                                                                        |                                                                                   |                             |           |                                              |
| DRY AGE BEEF LONGER THAN TWO WEEKS                                  | \$50.00/WEEK                                                                   |                                                                                   |                             |           |                                              |
| Beef over 30 months of age                                          | \$50.00/HEAD                                                                   |                                                                                   |                             |           |                                              |
| Cut into Primals Kill and Chill..(48 hrs)                           | \$250.00                                                                       |                                                                                   | Cut into Primals            | \$100.00  |                                              |
| Min Processing Fee for Beef for whole beef                          | \$525.00                                                                       |                                                                                   | Min. Processing Fee per Hog | \$150.00  |                                              |
| Teets Beef whole or half                                            | 5.89/lb                                                                        | This includes purchasing the beef & processing fee - kill fee & HB Patties addt'l |                             |           |                                              |
| Teets Wagyu Beef whole or half                                      | 7.39/lb                                                                        | This includes purchasing the beef & processing fee - kill fee & HB Patties addt'l |                             |           |                                              |
| NOTE:                                                               | Condemned or Dead in Pen animals will be charged a full kill fee for disposal. |                                                                                   |                             |           |                                              |
| Late fees: Orders not picked up within one week of notification day | \$20/Day                                                                       |                                                                                   |                             |           |                                              |
| DEPOSIT                                                             | \$250.00                                                                       |                                                                                   | \$75.00                     |           | \$50.00                                      |

ALL PRICES ARE SUBJECT TO CHANGED BASED ON MARKET PRICES - 1/2 & WHOLE BEEF QUOTES GOOD FOR 30 DAYS 9/1/2026



LOST RIVER BUTCHER BLOCK  
Physical : 7271 STATE ROAD 259  
LOST RIVER WV 26810  
Mailing : 7091 STATE ROAD 259  
LOST RIVER WV 26810

EMAIL SHEETS TO: [tccmeats@gmail.com](mailto:tccmeats@gmail.com)  
Call in Sheet to: 304-505-2333



I, the undersigned, representing the owner of the animal listed on this document and delivered to Lost River Butcher Block make the following certifications.

- \* I certify all animals listed above with No Scrapie ID Tag were raised on my farm and were not transported from a sale barn or a farm other than my own.
- \* I certify all labeled withdrawal periods on medication or chemicals used in raising these animals have been met and there are no residual traces present.
- \* I certify the age of the animal listed to be correct.
- \* I certify that if this animal is not picked up within 30 days from called date that Lost River Butcher Block can discard the product.
- \* I received, understand, and agree to the terms of the customer information sheet.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_