

PORK

USDA INSP: _____ WHOLE HOG: _____ HALF HOG: _____ OTHER HALF TO: _____

SLAUGHTER FEE: USDA: \$75 CUSTOM: \$35 ORDER TAKEN BY: _____

DATE: _____

NAME: _____ PHONE: _____

ADDRESS: _____

EMAIL: _____

STEAKS PER PACKAGE: _____ THICKNESS: _____ (5/8" STD) ROAST#'s _____

JOWLS: _____ NOTES: _____

*PORK CHOPS or BONELESSLOIN / Whole: _____ Sliced: _____ Roast: _____

*SHOULDERS:
 PORK STEAKS: _____ and/or ROASTS: _____

*HAMS:
 CURED: _____ and/or FRESH: _____

WHOLE: _____ SLICED: _____ ROASTS: _____

CUTLETS (\$10): _____ Cured Hocks: _____

*BACON:
 CURED: _____ and/or FRESH: _____ THICK OR STANDARD

*SAUSAGE: 1lb or 2lb or *GROUND PORK: 1lb or 2lb

MILD MED HOT MAPLE SWEET ITALIAN

*SAUSAGE PATTIES (.75lb Extra): _____ (10# Min)

HEART: _____ LIVER: _____ FAT: _____

DATE LIVE DRESSED CURED FRESH SIDE GRIND AMOUNT DUE

Cut by: _____

Packaged by: _____ # of boxes _____

Hams: _____ Cut by: _____ Packed by: _____

Bacon: _____ Cut By: _____ Packed by: _____

Stuffed by: _____ # of Boxes _____

Patties by: _____ # of Boxes _____

BOX LOCATION: _____ TOTAL BOXES _____

CALLED BY: _____ DATE CALLED: _____

NOTES _____

*****Hogs weighing less than 200lbs live weight could result in inferior cuts with little to no bacon. Animal quality is important to yield quality results from processing. *****

HOG PURCHASED FROM: _____