

Name: _____

Date: _____

Phone: _____

Number of Head: _____

Date Harvested: _____

Street: _____

City: _____

State: ____ Zip: _____

Block Out: Choose either Pork Chop or Backbone, you can't do both with one hog.

Pork Chop: ___ Prime **or** ___ Pull Tenderloin: ___ Tenderize **or** ___ Leave Whole

Or Backbone: Loin: ___ Leave Whole, ___ Boneless Chops **or** ___ Tenderize

Ribs:

Whole Rack

Smoker Style (Strips)

Country Style (Portion Size)

Shoulders:

Boston Butts

Grind in Sausage

Roasts – No. _____ Size _____ lb.

Hams:

Trim to Cure or Boil

Sugar Cure Picnic Ham

Grind in Sausage

Salt Cure (\$25 Extra & Not Guaranteed
Must Pick-up within 12 Months)

Cut Pork Steaks

Cut Steaks & Tenderize

Sides:

Trim to Cure

Boiling Meat

Grind in Sausage

Sugar Cure & Slice (Bacon)

Jowl:

Trim to Cure

Boiling Meat

Grind in Sausage

Salt Cure & Slice (Hog Jaw Bacon)

Sausage: (Fill in % of total Sausage or other quantities)

_____ Mild Breakfast

_____ Hot Breakfast

Sacks: Plastic

Cloth (Cost 50¢ Each)

_____ Western _____ Italian

Packaging Instructions: _____

Additional Instructions: _____

Weight

_____ lbs. @ _____ Per lb. to Buy Hog(s)

Weight

_____ lbs. @ _____ Per lb. for Processing

Other

_____ @ _____

Other

_____ @ _____

Total
