

Name:

Phone Number:

Address:

Who Brought in the Hog?:

Circle One: Whole Hog Half Hog

We can NOT process if all of the above is not filled out

Grinnell Locker Hog Cutting Sheet

Hams: Select 1 option only

Circle one: Fresh Cured All Ham to Sausage

Fresh:

Roast ___ # (average 3#-4#)
Steaks ___ inch ___ per package (\$5 for one per)
Cutlets ___ per package (Min. 3, \$10)

Cured:

Boneless (\$8.50 charge/ each ham)
Roast ___ # (average 3#-4#)
Sliced ___ inch
Slivered ___ # pkgs. (lunch meat)

Bone-in

Roast ___ # (average 3#-4#)
Sliced ___ inch ___ per pkg (\$5 for one per)

Bacon: Select 1 option only

Circle one: Fresh Cured All Belly to Sausage

___ # pkgs. (1#, 1.5#, 2#)

Sliced: Thin Med-Thin Med. Med-Thick Thick

Shoulder: Select 1 option only

Circle one: Fresh Cured All Shoulder to Sausage

Fresh:

Roast ___ # (average 3#-4#)
Steaks ___ inch ___ per pkg (min 2 per)
Cutlets ___ per pkg (Min 3 per, \$10)
Country Style Ribs _____

Cured:

Roast ___ # (average 3#-4#)
Stks. ___ inch ___ per pkg (min 2 per)
Cottage Bacon _____ Sliced: _____
Same slice thickness options as regular bacon

Processing Charges:

Processing: \$0.95/#
Boneless Hams: \$8.50 each
Curing: \$0.89/#
Seasoning: \$0.59/#
Stuffed Sausage: \$0.65/#
Smoked Sausage: \$1.00/#
Patties: \$0.64/#
Links: \$1.50/#
Render Lard: \$0.60/#
Boneless Loin: \$10 whole hog
Ham Steaks Single Pkg \$10 whole hog

Amounts for Whole Hog

Ham: Two – 18-24# each
Bacon: Two – 10-12# each
Shoulder: Two – 14-16# each
Pork Chops: Two loins – 20”-24” long ea.
Sausage: 15-18#

All pork needs to be picked up within 7 days of production.
After 30 days pork is subject to \$10 per tray per month
storage charge. Per KS 2019 Statute 58-817 after 45 days
meat will be disposed of.

Chops: Select 1 option only

Circle one: Fresh or Cured (Circle one: bone-in or boneless)

Thickness ___ inch ___ per pkg (min 2 per)

Loin Roasts ___ # (average 3#-4#) (Circle one: bone-in or boneless)

Sausage: Select 1 Option from each category

SEASONINGS: **(LIMIT OF 1 PER HALF HOG)**

(Fresh Ground Pork – No Seasoning)(Salt & Pepper) (Salt, Pepper, & Garlic) (Salt, Pepper, & Sage) (Breakfast)
(Hot & Spicy) (Italian) (German) (Maple) (Southern) (Brats – Original, Cheddar, or Pepperjack)

PACKAGING OPTIONS: **(LIMIT OF 1 PER HALF HOG)**

(1# Bulk) (1.5# Bulk) (2# Bulk) (Links) (Rope) (4/# Patties ___ per Pack)

Lard:

Wrap as is, Toss, or Render

Head:

Saus., Toss, or wrap

Heart:

Saus, Toss, or Wrap

Liver:

Wrap or Toss

For Any Questions Call 785-824-3400

When completed email to grace@grinnell-locker.com

Updated 6/2/2023