



# BLACKFOOT BUTCHERS & TAXIDERMY

## WILD HOG / PIG / BOAR PROCESSING INTAKE

BlackfootButchers.com | Facebook: Blackfoot Butchers and Taxidermy

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Source / weight / intake condition

### 1 CUSTOMER & INTAKE INFORMATION

Customer / Hunter Name

Intake #

Customer Street Address

Phone

Email

### 2 ANIMAL SOURCE & IDENTIFICATION

Species/State

Harvest / Slaughter Date

Permit / Tag / Doc #

Sex

Dressed Weight

Live Weight (if known)

County / Farm / Hunt Location

☐ Wild boar / feral hog

☐ Farm-raised pig

☐ Out-of-state legal harvest

☐ Other

### 3 INTAKE CONDITION

☐ Field dressed

☐ Whole carcass

☐ Skinned

☐ Hide on

☐ Quartered

☐ Frozen

☐ Fresh/chilled

☐ Shot damage

☐ Contamination concern

☐ Taxidermy cape/head hold

Condition / handling notes

### 4 LEGAL ACCEPTANCE

Customer certifies lawful ownership/harvest and lawful transport into New Jersey. Wild or out-of-state animals must comply with the laws of the state/country of origin and any import, inspection or disease-control requirements. Farm animals must be represented accurately as privately owned livestock. Blackfoot may refuse animals lacking documentation, showing contamination/spoilage, or otherwise unsuitable for safe processing.



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Cut sheet / premium pricing / signatures

### 5 PREMIUM HOG / BOAR PROCESSING PRICING

| SELECTSERVICE / OPTION                                         | PUBLISHED RATE              | QTY / WT             | ACTUAL \$            |
|----------------------------------------------------------------|-----------------------------|----------------------|----------------------|
| <input type="checkbox"/> Premium custom hog/boar processing    | \$2.10 / lb dressed - \$325 | <input type="text"/> | <input type="text"/> |
| <input type="checkbox"/> Skinning - up to 150 lb               | \$200                       | <input type="text"/> | <input type="text"/> |
| <input type="checkbox"/> Skinning - 151 to 250 lb              | \$300                       | <input type="text"/> | <input type="text"/> |
| <input type="checkbox"/> Skinning - 251 to 350 lb              | \$425                       | <input type="text"/> | <input type="text"/> |
| <input type="checkbox"/> Skinning - over 350 lb                | \$550                       | <input type="text"/> | <input type="text"/> |
| <input type="checkbox"/> Skin-on scald / scrape preparation    | \$450 minimum               | <input type="text"/> | <input type="text"/> |
| <input type="checkbox"/> Cape / head prep for taxidermy        | \$150                       | <input type="text"/> | <input type="text"/> |
| <input type="checkbox"/> Ham sliced / center-cut upgrade       | +\$30 / ham                 | <input type="text"/> | <input type="text"/> |
| <input type="checkbox"/> Boneless ham / roast prep             | +\$35 / ham                 | <input type="text"/> | <input type="text"/> |
| <input type="checkbox"/> Pork chop cut upgrade                 | +\$40 / loin                | <input type="text"/> | <input type="text"/> |
| <input type="checkbox"/> French rack / presentation rack       | +\$60 / rack                | <input type="text"/> | <input type="text"/> |
| <input type="checkbox"/> Crown roast preparation               | +\$150 each                 | <input type="text"/> | <input type="text"/> |
| <input type="checkbox"/> Belly slab bacon-ready trim           | +\$35 / slab                | <input type="text"/> | <input type="text"/> |
| <input type="checkbox"/> Osso Buco / cross-cut hocks           | +\$25 / leg                 | <input type="text"/> | <input type="text"/> |
| <input type="checkbox"/> Head / cheeks / jowls cleaned & saved | +\$85                       | <input type="text"/> | <input type="text"/> |
| <input type="checkbox"/> Rendering fat cleaned / portioned     | +\$2.50 / lb                | <input type="text"/> | <input type="text"/> |
| <input type="checkbox"/> Jerky cuts only                       | \$2.00 / lb raw             | <input type="text"/> | <input type="text"/> |
| <input type="checkbox"/> Whole-muscle finished jerky           | \$30 / lb finished          | <input type="text"/> | <input type="text"/> |

### 6 CUT SHEET

|                                                                          |                                         |                                     |                                         |
|--------------------------------------------------------------------------|-----------------------------------------|-------------------------------------|-----------------------------------------|
| <input type="checkbox"/> Hams whole                                      | <input type="checkbox"/> Hams halved    | <input type="checkbox"/> Ham steaks | <input type="checkbox"/> Loins whole    |
| <input type="checkbox"/> Bone-in chops                                   | <input type="checkbox"/> Boneless chops | <input type="checkbox"/> Ribs whole | <input type="checkbox"/> St. Louis ribs |
| <input type="checkbox"/> Butts/shoulders                                 | <input type="checkbox"/> Ground pork    | <input type="checkbox"/> Stew/cubes | <input type="checkbox"/> Tenderloins    |
| <input type="checkbox"/> Roast size / chop thickness / grind / packaging | <input type="checkbox"/> Hocks          | <input type="text"/>                |                                         |

|                                 |                      |                   |                      |
|---------------------------------|----------------------|-------------------|----------------------|
| Processing / Taxidermy Subtotal | <input type="text"/> | Deposit / Payment | <input type="text"/> |
| Sales Tax (if applicable)       | <input type="text"/> | BALANCE DUE       | <input type="text"/> |