

Mungo's Processing-Domestic Hog Cut Sheet

NAME: _____

DATE: _____

PHONE: _____

ADDRESS: _____

EMAIL: _____

PRICING

Slaughter Fee: \$75

Processing: \$1.20 per lb.(hanging weight) for custom OR \$1.40 per lb. (hanging weight) inspected for resale

State-inspected logo set-up fee (one-time): \$40 email logo to mungofarmsmeatco@gmail.com

Skin Head out: \$25

Scraped for BBQ: \$100

Extra: Organs, feet \$25

Cubed Steak Fee: \$10

Smoked Bacon: \$4/lb green weight (300 pounds on the hoof MINIMUM)

Sausage: \$.50/lb (no fat) added OR \$1/lb (if fat is needed)

Box Fee: \$3 Per Box

Basic Cuts (circle all that apply) ANY CUTS NOT CIRCLED WILL GO TO SAUSAGE

- Picnic Ham (front shoulder)
- **Boston Butt (front shoulder)
 - WHOLE OR HALF
- Pork steaks (front shoulder)
- **Pork chops
 - BONE-IN OR BONELESS
- Pork tenderloin (only if you select boneless chops)
 - WHOLE OR SLICED
- **Ribs
 - HALF OR FULL RACK
- Ham
 - WHOLE OR HALVED
- Ham Steaks
- Pork Belly (uncured)
- **Ham Hocks
- Cubed steak (\$10 flat fee)
- Smoked Bacon (\$4/lb)

Bulk Sausage (circle all that apply) 20lb MINIMUM PER SELECTION

- Mild

- Hot

-Italian

**= BUTCHER RECOMMENDED CUTS ARE STARRED

LIVE WEIGHT: _____

*****OFFICE USE ONLY*****

HANGING WEIGHT: _____

- Custom
- Inspected for resale
- Mungo Farms provide Hog

TOTAL \$: _____

BOXES OR BAGS: _____

****CUSTOMER USE: Special Request

O FREEZER: _____

K FREEZER: _____