HOG # _____

FARM RAISED HOG PROCESSING TICKET

NAME		г	DATE DROPPED OFF
E-MAIL			
PHONE #			
FARM LOGO PRINTED:	YES	NO	
SKINNING FEES: *We are unable to scald hogs at this time, skin is completely removed*			
	Kill Fee \$10	Skinning Under 150 lbs \$25	Skinning 150-300 lbs \$35
	Organs \$10	Skinning 300-399 lbs \$40	Skinning Over 400 lbs \$80
DEBONING FEES:			
 \$1.25 lb. Hanging Weight (Applies when getting any cuts) \$0.70 lb. Hanging Weight (Only applies if getting all GROUND/SAUSAGE) 			
BASIC CUT			
	CHECK THIS BOX TO GRIND	NTIRE HOG FOR GROUND/SAUSAC	GE- THEN SKIP TO TRIMMINGS SECTION
EXTRAS:			
IF KEEPING ORGANS/JOWLS YOU MUST FILL OUT A GREEN	OU Keep Extra Fat (If Applicable) Jowls (Uncured)		Feet (Skin Not Removed) Jowls (Uncured)
TAG OR SPEAK DIRECTLY	Bones (for stock) Circle One: ALL SC	ME NONE	
TO A SKINNER	CITCLE OTIE. ALL SC	ME NONE	
SHOULDER:			
Boston Butt (1)	Whole	Other Size lbs. each	Steaks Grind
Boston Butt (2)	Whole	Other Size lbs. each	Steaks Grind
Picnic (1)	Whole	Other Size lbs. each	Grind
Picnic (2)	Whole [Other Size lbs. each	Grind
RIB & LOIN:			
Spare Ribs	Keep [_ Grind Grind	
Baby Back Ribs	Keep	neless loin/chops or All boneless	
Tenderloin	Keep	Grind	
Loin #1	Pork Chops, BNLS	Pork Chops, Bone In	Grind
	Pork Loin (Bone In)	Pork Loin (Boneless)	_
Loin #2	Pork Chops, BNLS	Pork Chops, Bone In	Grind
	Pork Loin (Bone In)	Pork Loin (Boneless)	
	_		
BELLIES (Uncured):	Кеер	Cut into Portions	Grind
HAMS:			
Ham #1	Whole Ham	Ham Roastlbs. each	Grind
Ham #2	Whole Ham	Ham Roastlbs. each	
OTHER:	Cubed Steak	Stew Meat	Hocks
TRIMMINGS:			
	Ground Pork (no extra charge)		
10 lb. Minimum	Bulk Sausage (+2.50 lb	.) CIRCLE FLAVOR(S): MILD	HOT MAPLE ONION ITALIAN
25 lb. Minimum	Link Sausage (+3 lb.)	CTRCLE FLAVODISI MILD	HOT GERMAN ONION ITALIAN
		SINCLE FERVOR(3). MILD	HOT CERTIAN ONION TRALIAN

ADDITIONAL CUTS AND SPECIAL REQUESTS: