



Hog Processing Sheet

Please indicate at time of delivery: Processing is an additional \$10.00
 Heart Tongue Liver

Name: _____ Harvest Date: _____
 Farm Name: _____
 Address: _____
 Phone Number: (____) _____ - _____ Name of person that grew animal: _____
 Circle one: 1/2 Hog or Whole Hog

Chop Thickness **Roast Size:** **Chops Per Package:** **Process as:**
 3/4" 1" 1 1/4" 2" 2-3lbs 3-4lbs Whole 1 2 3 4 USDA Inspected
Circle One: Other: _____ Other: _____ Other: _____ Custom Processing

SHOULDER

"X" all that apply: Anything unmarked will be put into Sausage
 Boston Butt
 Picnic Roast
 Pork Steaks

SIDE

Mark "X" to select options: Anything unmarked will be put into Sausage
 Spare Ribs
 Pork Belly Slab
 Sliced Bacon (uncured) – Note: Additional \$15.00 for processing

LOIN

Additional Instructions:

"X" to select options: Anything unmarked will be put into sausage
 Chops Bone-In and Tenderloin
 Chops Boneless Whole
 Loin Roast Bone-In Left in Chops
 Loin Roast Boneless
 Sirloin Chops

HAM

Mark "X" to select options: Anything unmarked will be put into Sausage
 Whole
 Roast
 Steaks

OTHER

*Note: Vacuum Packaging sausage is an additional \$.75/lb and Link processing is an additional \$1.00/lb

"X" all that apply
 Hocks Kabob Sausage Vacuum Sealed Chub Bag
 Jowls Stirfry/Fajitas Bulk 1lb
 Cube Links

Mark the sausage seasoning preferred –Note: Sausage is done in 25 LB batches
 Mild Breakfast Hot Breakfast Mild Italian Hot Italian Chorizo
 Andouille Tomato Basil Beer Maple Plain Ground

If choosing more than one sausage choice please indicate below exact packaging directions

