



Tag Number: _____

Hanging Wt: _____

Harvest Date: _____

Farmer: _____
(Office Use Only)

Inspected _____
Custom _____

140 James St. Carthage, IL 62321

217-357-1565 farmhousemeatco@gmail.com

Customer: _____

Phone #: _____

Storage Fee: One week FREE storage – After one week \$50 .00 per week

WHOLE \$450.00	HALF \$225.00
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PORK	THICKNESS LBS/NOTES	PER PK	# of Pkgs (Office Only)	PORK	THICKNESS LBS/NOTES	PER PK	# of Pkgs (Office Only)
Butt Shoulder: Roasts or Steaks or Grind				Bacon: Smoked & Cured or Fresh	THICK or THIN		
Loin: (1 loin per half hog) Pork chops or Whole or Cut in Half	Bone In/Bone Out			Ham #1: (1 ham per half hog) <u>Smoked & Cured or Fresh</u> Whole, Cut in Half, Ham Steaks, or Grind toward trim			
				Ham #2: <u>Smoked & Cured or Fresh</u> Whole, Cut in Half, Ham Steaks, or Grind toward trim			
Baby Back Rib: (Only available with boneless loin/chops)	Keep or Grind			Trim Choices Half Hog: Choose 1-2 Whole Hog: Choose 1-3			
Tenderloin: (Only available with boneless loin/chops)	Keep or Grind			Traditional Sausage: 1 lb. pkgs, Links, or Patties: 1/3 lb 4/PK			
Picnic:	Roasts or Grind			Ground Pork: 1 lb. pkgs Pork Patties: 1/3 lb. 4/PK			
Spare Ribs:	Keep or Grind			Original Brats: Links Bratt Patties: 1/3 lb 4/PK			

WHOLE	\$450.00	\$
HALF	\$225.00	\$
OVER 200 @ 1.25	LBS	\$
TOTAL		
STORAGE		

Processing Notes:

Cut Sheet _____ Date

Processing _____ Date

Packaging _____ Date

Ready Date: _____ Number Trays _____

Call Notes: _____