

Customer: \_\_\_\_\_

Phone #: \_\_\_\_\_

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

**Slicing, Smoke & Cured:** \$1.00 per pound  
**Patties, Tenderizing, & Linking:** .50¢ per pound  
**Storage:** Storage fees will be applied after 1 week  
 from the called date.

Processing Notes:

SMOKING/CURING	LBS	\$
SLICING	LBS	\$
LINKING	LBS	\$
PATTIES	LBS	\$
TENDERIZING	LBS	\$
STORAGE FEE	WEEKS	\$
TOTAL W/ PROCESSING & SLAUGHTER FEE		

Ready Date: \_\_\_\_\_

Call Notes: \_\_\_\_\_

\_\_\_\_\_  
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(Office Use Only)