

Slaughtered by: \_\_\_\_\_

Name: \_\_\_\_\_

Address: \_\_\_\_\_

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



Half

Whole

**Circle One:**

Bone-In Chops

Boneless Chops

**Pork chops/pack:** 2 3 4

**Thickness:** 3/4" 1" 1 1/4"

**Roasts:** 2# 3# 4#

**Steaks/pack:** 2 3 4

**Thickness:** 3/4" 1" 1 1/4"

**Pork Hocks:** Yes No

**Smoked:** Yes No

**Spare Ribs:** Yes No

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### **Hams:**

### **Bacon or Side Pork:**

Smoked

Fresh

Thick

Thin

Whole

Halved

Quartered

Regular

Ham Steaks: \_\_\_\_\_ Thickness: \_\_\_\_\_

Lbs/Pack: \_\_\_\_\_

**\*Ham Steaks: \$1.00/lb to Cut**

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### **Sausage:**

Italian  
(1# packs)

Breakfast Sausage  
Links or 1# Packs

Brats  
(1# packs)

(10# of meat  
needed per product)

Slaughter: \_\_\_\_\_ (\$70.00)

Processing: \_\_\_\_\_ (\$0.95/lb)

Curing: \_\_\_\_\_ (\$1.50/lb)

Sausage: \_\_\_\_\_ (\$1.00/lb Ground Pork, \$2.00/lb for Bulk, \$2.50 for Brats, extra for  
flavored brats)

Trays: \_\_\_\_\_

Total: \_\_\_\_\_