

Instructions for
Hog

Date: ____/____/____

Slaughtered by: _____

Name: _____

Address: _____

Phone: _____

Splitting with: _____



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

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**

Sausage:

Italian Breakfast Sausage Brats
(1# packs) Links or 1# Packs (1# packs)

(10# of meat
needed per product)

Slaughter: _____ (\$60.00) Processing: _____ (\$0.70/lb)

Curing: _____ (\$1.25/lb)

Sausage: _____ (\$1.00/lb Ground Pork, \$1.50/lb for Bulk, \$2.00 for Brats, extra for
flavored brats)

Total: _____ Trays: _____