



# PORK PROCESSING ORDER

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

Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Producer \_\_\_\_\_ Hanging Weight: \_\_\_\_\_ Wrapping:  Paper  Vacuum Sealed

WHOLE HOG  HALF HOG

Ham  Smoked  Fresh

Whole  Half  Quarter  Sliced (circle one below)

Slicing Options: Thin 1/4" • Medium (Dinner) 1/2" • Thick 3/4" \_\_\_\_\_ pcs / pkg

Sausage Whole Hogs - choose up to 3 types | Half Hogs - choose up to 2 types

	Bulk (ground)	Rope Sausage	Rope Link (bun length)	Breakfast Link (small links)	Patties	Smoked Sausage (rope)	Smoked Link (hot dog size)
	lbs / pkg	lbs / pkg	pcs / pkg	lbs / pkg	pcs / pkg	lbs / pkg	pcs / pkg
Salt & Pepper							
Kielbasa							
Sage							
Mild Italian							
Hot Italian							
Kirk's Italian							
Bratwurst							
Maple							

Comments: \_\_\_\_\_

## Butcher Cuts

Bone-In Pork Chops \_\_\_\_\_  
thickness pcs / pkg

OR Boneless Pork Chops \_\_\_\_\_  
thickness pcs / pkg

Baby Back Ribs – Whole or Cut in Half (circle one)

Pork Tenderloin Fillet – Whole or Medallions (circle one)

### Shoulders

Roasts \_\_\_\_\_ lbs / pkg

Steaks \_\_\_\_\_ pcs / pkg

### Bacon (fresh side eliminates bacon)

Smoked or Fresh (circle one)

Slab or Sliced (circle one) \_\_\_\_\_ lbs / pkg

### Spare Ribs

Yes No

### Krepples\*

Yes No

### Heart\*

Yes No

### Tongue\*

Yes No

### Liver\*

Yes No

### Hocks

Fresh Smoked No

### Lard (tubs)

4lb 8lb No

\* Please note: Choosing krepples eliminates receiving the heart, tongue, and liver.