

CUSTOM HOG PROCESSING FORM

Today's date: _____

Contact Information

Name: _____

Address: _____

Phone #: _____

Cell #: _____

Email: _____

Animal Information

Whole Hog Half Hog

Purchased from: _____

Drop off date: _____

Additional Information

Packaging & Cutting Information

All packaging will be vacuum wrapped at no additional cost.

Chops and/or Loin Roasts

Make into sausage: Yes No

Chop thickness: ½ inch ¾ inch 1 inch

Chops per package: 2 3 4 5 6

Loin roasts: Yes No

Quantity of roasts: 1 2 4 All Weight: _____ lbs.

Steaks

Make into sausage: Yes No

Steak thickness: ½ inch ¾ inch 1 inch

Steaks per package: 2 3 4 5 6

Callie roasts: Yes No

Quantity of roasts: 1 2 4 All Weight: _____ lbs.

Hams (2 selections)

cured & whole cured & cut in 1/2 cured & sliced fresh cutlets

cured & center sliced end roast fresh & whole fresh & sliced

into sausage

Bacon (2 selections)

cured & whole cured & sliced fresh & whole fresh & sliced

into sausage

Jowls (2 selections)

cured & whole cured & sliced fresh & whole fresh & sliced

into sausage

Sausage

Bulk: Yes (1 lb. pkgs) No

Bulk Seasonings: Breakfast Bratwurst Cajun Italian

 Unseasoned German-Style

Link: All Half None

Link Seasonings: Breakfast Bratwurst Cajun Italian

 Unseasoned German-Style

Patties: All Half None

Patty Seasonings: Breakfast Bratwurst Cajun Italian

 Unseasoned German-Style

Choose either link or patties (not both) on half hog orders