



Customer Name: \_\_\_\_\_  
Phone Number: \_\_\_\_\_  
Email Address: \_\_\_\_\_

Live/Hanging Weight: \_\_\_\_ / \_\_\_\_  
Carcass Number: \_\_\_\_\_  
USDA Inspected: YES / NO

# PORK

## Section 1 - Pick one Package Type

Bone In      **—————>**        
Boneless    **—————>**     

Harvest and Processing is an all-inclusive **\$2/lb. on the hanging weight** (\$300 minimum)

## Section 2 – Ground Options

**Sausage Seasoning**      \$2.00/lb.      Notes:  
Traditional (sage, no sage, spicy) \_\_\_\_\_ lbs. or %  
Italian (mild, spicy) \_\_\_\_\_ lbs. or %  
Maple \_\_\_\_\_ lbs. or %  
Bratwurst \_\_\_\_\_ lbs. or %  
**Linked Sausage**      + \$2.00/lb.      \_\_\_\_\_ lbs. or %

## Section 4 – Smoked Options - \$4/lb. green weight (*Custom only*)

Ham      1       Both       Weight:   
Hocks    All       None         
Bacon    All       None      

## Section 3 – Additional Options

What is your preferred **percentage of fat** in your ground pork?      \_\_\_\_\_ %  
Do you like your **steaks** on the thin or thick side?      THIN / THICK  
Do you like your **roasts** on the smaller or bigger side?      SMALLER / BIGGER  
Would you like your **bones** for soups and roasting?      YES / NO  
Would you like any **offal** items such as the heart or liver?      YES / NO  
Would you like unusable trim in **dog bags**?      YES / NO

### Specific Requests:

Please visit the **PORK PACKAGES BREAKDOWN** for a complete cut list of our packages and the **PROCESSING FAQ** for our rules and regs.