



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 **\$1.75/lb. on the hanging weight** (\$300 minimum)

## Section 2 – Ground Options

<b>Sausage Seasoning</b>	\$1.00/lb.	25lb. Min.	Notes:
Traditional (sage, no sage, spicy)	_____	lbs. or %	
Italian (mild, spicy)	_____	lbs. or %	
Maple	_____	lbs. or %	
Bratwurst	_____	lbs. or %	
<b>Linked Sausage</b>	+ \$1.00/lb.	_____ lbs. or %	

## Section 4 – Smoked Options - \$3/lb. green weight (*Custom only*)

Ham	1	<input type="checkbox"/>	Both	<input type="checkbox"/>	None	<input type="checkbox"/>	Weight:	<input type="checkbox"/>
Hocks	All	<input type="checkbox"/>	None	<input type="checkbox"/>				<input type="checkbox"/>
Bacon	All	<input type="checkbox"/>	None	<input type="checkbox"/>				<input type="checkbox"/>

## 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.