

WP MEAT COMPANY - Hog Processing Sheet

Please circle which option you choose & fill in the number per package. If you do not want a type of cut, circle no, or leave it blank

Producer Name: _____ Phone: _____

Customer Name: _____ Phone: _____

Kill Date: _____ Processing Date: _____ **Whole or Half** Weight: _____ x \$1.10

Kill Fee: \$30

Liver: Y or N

Heart: Y or N

Fat: Y or N

HAM OPTIONS:

- **Ham:** Fresh **OR** Smoked & Cured

Half or Whole or Sliced 1/2" or 3/4" or 1" # per pkg _____

- **Cutlets:** # per pkg _____ lbs. Tenderizing x \$1.00

- **Grind**

BACON & JOWL

Bacon: Fresh **OR** Smoked & Cured _____ lbs. Cured x \$1.10

Slice Thickness: Regular or Thick Pkg: 1# or 2#

Jowl: Fresh **OR** Smoked & Cured _____ lbs. Sliced (Fresh Only) x \$1.00

Slice Thickness: Regular or Thick Pkg: 1# or 2#

OTHER

Boston Butt Roast: WHOLE or HALF **OR**

Pork Steaks: Thickness: 1/2" or 3/4" or 1" # per pkg _____

Bone-in Pork Chops: Thickness: 1/2" or 3/4" or 1" # per pkg _____

Spare Ribs: Y or N

GRIND: ONE per 1/2 Hog, max of TWO for Whole Hog

Bratwursts: Regular or Chipotle # per pkg _____
(25lb minimum per flavor) _____ lbs. Brats x \$2.00

Pork Burgers: Bulk 1# **OR** 4oz Patties # per pkg _____

Sausage: Bulk 1# _____ lbs. Seasoned x \$0.50

Ground Pork: Bulk 1# _____ lbs. Patties x \$1.00

BOXES Yes or No: