

# 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***