



HOG PROCESSING INSTRUCTIONS

573-486-3070

meatprocess@hotmail.com

NAME _____

ADDRESS: _____

PHONE – HOME AND CELL: _____

Whole Hog

Half Hog

Purchased from: _____ Date dropped off: _____

Vacuum Seal or Paper Wrap

Pork Loin Roast Bone-In or Boneless If Boneless Tenderloin whole or cut in 1/2	2-3 pounds	3-4 pounds		4-5 pounds	
Pork Chops (Bone-In or Boneless)	1/2 inch		3/4 inch		1 inch
	2 per pkg	3 per pkg	4 per pkg	5 per pkg	6 per pkg
Ribs	Spare ribs				
Pork Steak	1/2 inch		3/4 inch		1 inch
	2 per pkg	3 per pkg	4 per pkg	5 per pkg	6 per pkg
Pork Shoulder Roast	2-3 pounds		3-4 pounds		4-5 pounds
Neck Bones	Yes		No		
HAM					
Cured	Whole		Cut in 1/2		Steaks
Fresh	Whole	Cut in 1/2	Sliced		Cutlets
Into Sausage					
Ham Hocks	Yes		No		
BACON					
Cured	Whole		sliced	1# package	
Fresh	Whole		sliced	1# package	
Into Sausage					
JOWLS					
Cured	Whole		Sliced	1# package	
Fresh	Whole		sliced	1# package	
Into Sausage					
SAUSAGE					
Bulk (seasoned or plain)	Pork Burgers (seasoned or plain) – qty/pkg				
Pork Sausage Links – qty/pkg	Mushroom and Swiss Brats – qty/pkg				
Regular Brats – qty/pkg	Jalapeno Cheddar Brats – qty/pkg				
Cheddar Bratwurst – qty/pkg	Pepper Jack Brats – qty/pkg				
Regular Breakfast Patties – qty/pkg	Maple Breakfast Patties – qty/pkg				
Italian Brats – qty/pkg	Apple Cinnamon Patties – qty/pkg				
Heart		Liver		Tongue	