



HOG PROCESSING INSTRUCTIONS

573-486-3070

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NAME \_\_\_\_\_

ADDRESS: \_\_\_\_\_

PHONE – HOME AND CELL: \_\_\_\_\_

Whole Hog

Half Hog

Purchased from: \_\_\_\_\_ Date dropped off: \_\_\_\_\_

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