



HOG PROCESSING INSTRUCTIONS

573-486-3070

5hcustommeats@outlook.com

NAME _____

ADDRESS: _____

PHONE – HOME AND CELL: _____

Whole Hog

Half Hog

Purchased from: _____ Date dropped off: _____

Vacuum Seal or Paper Wrap

Pork Loin Roast Boneless or Bone In	2-3 pounds	3-4 pounds	4-5 pounds
Pork Chops	½ inch	¾ inch	1 inch
	2 per pkg	3 per pkg	4 per pkg
Ribs	Spare ribs		
Pork Steak	½ inch	¾ inch	1 inch
	2 per pkg	3 per pkg	4 per pkg
Pork Shoulder Roast	2-3 pounds	3-4 pounds	4-5 pounds
Neck Bones	Yes	No	
HAM			
Cured	Whole	Cut in ½	Steaks
Fresh	Whole	Sliced	Cutlets
Into Sausage			
Ham Hocks	Yes	No	
BACON			
Cured	Whole	sliced	1# package
Fresh	Whole	sliced	1# package
Into Sausage			
JOWL			
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	Regular Brats – qty/pkg		
Cheddar Brats – qty/pkg	Jalapeno Cheddar Brats – qty/pkg		
Mushroom and Swiss Brats – qty/pkg	Pepper Jack Brats – qty/pkg		
Regular Breakfast Patties – qty/pkg	Maple Breakfast Patties – qty/pkg		
Italian Brats – qty/pkg	Heart	Liver	Tonque