**HOG PROCESSING FORM**

**NAME: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ PHONE:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ DATE:\_\_\_\_\_\_\_\_\_\_\_\_**

A WHOLE HOG HAS THE FOLLOWING:

**(2) HAMS** - BONE-IN OR BONELESS - FRESH OR CURED/SMOKED

(A) WHOLE (NOT CUT)

(B) CUT IN ½ (2 PIECES)

(C) CUT INTO HAM STEAKS

**(2) Slabs of Bacon** FRESH OR CURED AND SMOKED

(A) WHOLE SLAB UN CUT

(B) CUT INTO 1 LB BLOCKS UNSLICED

(C) SLICED

MOST CHOOSE SLICED AND PUT INTO 1 LB PKGS

**(2) FRONT SHOULDERS**

Whole Pork Butt or cut into Pork Steaks

Pork Steaks \_\_\_\_\_\_\_steak thickness\_\_\_\_\_\_ steaks per pack

**(2 pork loins)**

Leave whole? Or pork chops \_\_\_\_\_\_\_thickness per chop \_\_\_\_\_ chops per package

(4 chops per package is standard)

**SAUSAGE** – (choose 2 options) GROUND PORK (no seasoning) , BULK PORK SAUSAGE(w/ breakfast seasoning), BREAKFAST LINKS, BRATWURST (jalapeno cheddar, original, chili cheese) ,

SMOKED PORK SAUSAGE.

**HOCKS** – SMOKED OR FRESH

**JOWL** – smoked or fresh / want it sliced into 1lb packs? Yes or No

**PORK RIBS** – St. Louis Style or Split

**LARD** - YES OR NO

**NECK BONES** - FRESH OR SMOKED

(Circle Each)

**Blood sausage, liver sausage, pork liver, tail, ears, head, feet**