



Major cuts of Pork



Custom Butchering Wild Game Processing Retail Market  
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 Phone: (715) 854-3661  
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 www.pelkinsmeat.com

Pork Processing Work Sheet:

Clerk: \_\_\_\_\_

Name: \_\_\_\_\_ Phone: (\_\_\_\_) \_\_\_\_\_

Animal Owner: \_\_\_\_\_ Hanging Weight: \_\_\_\_\_ Slaughter Date \_\_\_\_\_

1/2 Hog  Whole Hog  CryoVac \$.70 lb.  Freezer Wrap \$.55 lb.

Steak/Chop Thickness \_\_\_\_\_ (3/4 Standard) Roast Weight \_\_\_\_\_ (3-4 lbs. Standard)

Steaks/Chop Per Pack \_\_\_\_\_ (Min 2) Bacon Thickness \_\_\_\_\_ (Packed in 1 lb. Packs)

Box to Keep:  Head  Heart  Liver  Tongue  Fat  Leaf Lard  Neck Bones

Butchering Cuts:

Pork Chops: (Rib, Loin & Sirloin)

Roast:  Rib  Loin  Sirloin

\*Any Pork Roast cut will decrease the number of chops yielded.

Pork Shoulder (Butt):  Pork Steaks  Butt Roast  Roast and Steaks

Ribs:  Spare Ribs  Country Style Ribs

Hocks:  Sausage  Fresh  Smoked @1.39 lb.

Hams:  Sausage  Fresh  Smoked @1.39 lb.

Whole Ham  1/2 Ham  1/2 Ham & Steaks  All Steaks

Bacon:  Sausage  Fresh  Smoked @ \$1.59 lb.

Picnic:  Sausage  Fresh  Smoked @1.39 lb.

\*1/2 hog please choose 1 option / whole hog 2 options\*

Ground Pork:  1 lb. Pkgs.

Sausage:  Breakfast (Reg. / Maple)  Polish  Italian  Brat

Bulk or  Patties or  Links

Brat Flavor: \_\_\_\_\_

\*Sausage charge: \$1.00 lb. Bulk or \$1.99 lb. in casings.

Boxes / Baskets

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Special Instructions:

Freezer: \_\_\_\_\_ Boxes \_\_\_\_\_ Baskets \_\_\_\_\_ Aisle: \_\_\_\_\_ Cooler: \_\_\_\_\_