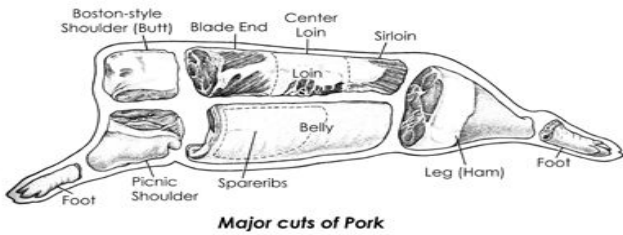




Custom Butchering, Wild Game Processing, Retail Market
 600 S. Hwy 141 Crivitz, WI 54114
 Phone: (715) 854-3681
 Fax: (715) 854-3581
 www.pelkinsmeat.com



Pork Processing Work Sheet:

Clerk: _____

Name: _____ Phone: (____) _____

Animal Owner: _____ Hanging Weight: _____ Slaughter Date _____

1/2 Hog Whole Hog CryoVac \$.60 lb. Freezer Wrap \$.45 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)

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

Butchering Cuts:

Pork Chops: (Rib, Loin & Sirloin)

Roast: None (ALL chops) Rib Loin Sirloin

Boxes / Baskets

*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 @1.29 lb.

Hams: Sausage Fresh Smoked @1.29 lb.

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

Boxes / Baskets

Bacon: Sausage Fresh Smoked @ \$1.49 lb.

Picnic: Sausage Fresh Smoked @1.29 lb.

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

Ground Pork: 1 lb. Pkgs

Boxes / Baskets

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.

Special Instructions:

Freezer: _____ Boxes _____ Baskets Aisle: _____ Cooler: _____

Our facility is Hazard Analysis & Critical Control Points (HACCP) Certified & Wisconsin State Inspected