Heritage Meats ecc

Pork Cut Sheet

MUST FILL IN ALL INFORMATION

Butcher Date	Animal Injured(Y	/N?)	Animal ID	Hanging Weight	
Namo	,	Jama Dhan	•	Call	
	Home Phone				
AddressEmail CityState					
City	Sta	ite	zip Code		
Farmer Name		Но	me Phone	Cell	
	*= standard cut		Quantity: 1/2	Whole	
Picnic Shoulder	One choice per 1/2 hog	x Choice]		
*Fresh roasts	,		Chop / steak thick	ness 3/4", 1", 1.25"	
Fresh Picnic Ham					•
Smoked Picnic han	n		Chops/steaks per	package:/	
Trim for sausage					
			Pounds per roast _		
			Notes:		
Boston Butt	One choice per 1/2 hog	x Choice	1		
*Pork steaks					
Pork roast - bostor	n butt				
Country style ribs					
Trim for sausage			office use:		
			Ham #	Ham Weight	
Loin	One choice per 1/2 hog	x Choice			
*Pork chops and S			Bacon #	Bacon Weight	
Boneless Pork loin					
			Hock #	Hock Weight	
Bacon	One choice per 1/2 hog	x Choice			
*Bacon Smoked or			Trim Wieght		
Side pork-fresh					
Whole Pork Belly			Miniumum Processin	g Charge \$75 per 1/2	
Sausage Trim	One choice per 1/2 hog	x Choice		Slaughter \$55 - \$30	\$
*Ground pork				sing and Vac Sealing \$. 95x	
Seasoned Bulk Sausage			Boxing and was	te removal \$15 per Half	
1-Breakfast, 2-Italian, 3-Maple, 4-Chorizo				Bulk Sausage \$1.50 x	
Fresh Brats				Fresh Brats \$2.00 lb x	
1- Sheyboygan 2-Italian 3-Polish				Links and Patties \$2.25x	
				Smoking \$1.25 lb x	\$
Hams	One choice per 1/2 hog	x Choice		Slicing \$.50lb x	\$
*Smoked ham roast - Regular cure				Cheese \$20/lb x	
Smoked hams cut in 1/2 or whole			Storage applies af	ter 7 days \$20/ day	\$
Smoked ham steak					
1/2 smoked ham steak & 1/2 smoked ham roast				Total processing \$	
	not smoked not cured				
Fresh Whole Ham					
			Total Cut Boxes	Total Grind Boxes	
Additional items		x Choice			
*A -Smoked hocks	or B- Fresh hocks			Freezer	
*Lard			Please call for a slaug		
			Pick up Hours are Mo	n- Fri 9am to 4 pm	

Phone:(715) 360-3427

Date Called_