Brookside Custom Cutting - Pork Processing Form

Name: **Phone:**

Adress:

Pen # **Ear Tag/ID #** **Amimal Weight**_____ **Smoked Meat Lbs**_____

☐ **WHOLE** ☐ **HALF**

LOINS

☐ **SMOKED**	☐ **FRESH**
☐ Chops (Boneless)	☐ Boneless*
☐ Canadian bacon	☐ Bone-In***
☐ ****If Bone-in: Tenderloin Sliced w/Chops*	☐ *If Boneless: Tenderloin Whole
☐ ****If Bone-in: Tenderloin Whole*	☐ *If Boneless: Tenderloin Medallions

Thickness of Chops

☐ 1"	☐ 1-1/2"
☐ 1-1/4"	☐ Roast

RIB END	**SIRLOIN END**
☐ Chops	☐ Chops
☐ Country Style Ribs	☐ Country Style Ribs
☐ Roast	☐ Roast

HAMS

☐ **SMOKED**	☐ **FRESH**
☐ Whole	☐ Whole
☐ Half	☐ Half
☐ Center Sliced	☐ Center Sliced
☐ Sliced	☐ Sliced
	☐ All Ground

SHOULDERS

☐ **SMOKED**	☐ **FRESH**
☐ Whole	☐ Whole
☐ Half	☐ Half
☐ Sliced	☐ Sliced
	☐ All Ground

BACON

☐ **SMOKED**	☐ **FRESH**
☐ Sliced	☐ Chunks
☐ Slab (not sliced)	☐ Slab (not sliced)

BOSTON BUTT

☐ Country Style Ribs
☐ Roast
☐ Half
☐ Whole

Size of Roasts:_____**lbs**

☐ **GROUND**

☐ **LINK + $1/lb**

Whole Pig Choice of 2

1/2 Pig Choice of 1

☐ **Fresh Ground Pork**

☐ Breakfast	☐ Maple Breakfast
☐ Hot Italian	☐ Bratwurst
☐ Sweet Italian	☐ Fresh Kielbasa

Below Flavors offered for additional $1/lb

☐ Garlic and Cheese
☐ Jalapeno & Cheddar
☐ Apple Spice

OTHER

☐ Leaf Lard
☐ Fat Back
☐ Heart
☐ Liver
☐ Sliced
☐ Whole

NOTES:

Harvest Fee:_____
Rendering Fee:_____
Processing Fee:_____
Sausage:_____
Smoked:_____

TOTAL:_____