

Pork Processing Guide

Today's Date: _____

Customer Name: _____

Phone/Cell: _____
Last First

Address: _____

City/St.: _____ **Zip:** _____

Email: _____

Slaughter Date: _____ **Pig:** _____
1/2 / WH USDA / NFS

Pork Loins **Size** **Amount**

| | | |
|-------------------|-------|-------|
| BI Chops | _____ | _____ |
| BNLS Chops | _____ | _____ |
| Loin End Roast | _____ | _____ |
| BI Center Roast | _____ | _____ |
| BNLS Center Roast | _____ | _____ |
| C.S. Ribs | _____ | _____ |
| C.S. Pork Strips | _____ | _____ |
| BNLS Whole Loin | _____ | _____ |
| BNLS 1/2 Loin | _____ | _____ |
| Smoked Loin | _____ | _____ |
| Canadian Bacon | _____ | _____ |
| Tenderloin | _____ | _____ |
| Baby Back Ribs | _____ | _____ |

Shoulder **Size** **Amount**

| | | |
|----------------------|-------|-------|
| Pork Steak | _____ | _____ |
| Pork Butt Roast | _____ | _____ |
| Shoulder Roast | _____ | _____ |
| C.S. Pork Strips | _____ | _____ |
| Cottage Bacon | _____ | _____ |
| Smoked Picnic | _____ | _____ |
| Fresh Hock | _____ | _____ |
| Smoked Hock | _____ | _____ |
| Pork Butt - Saus | _____ | _____ |
| Pork Shoulder - Saus | _____ | _____ |

Smoked Hams **Size** **Amount**

| | | |
|-----------------------|-------|-------|
| Ham - Whole | _____ | _____ |
| Ham - 1/2 | _____ | _____ |
| Ham - 1/4 | _____ | _____ |
| Ham Center Slice | _____ | _____ |
| Ham Roast | _____ | _____ |
| BNLS Smoked Ham | _____ | _____ |
| BNLS Ham - Ctr. Slice | _____ | _____ |
| BNLS Ham - Deli Slice | _____ | _____ |
| BNLS Ham - Whole | _____ | _____ |
| BNLS Ham - 1/2 | _____ | _____ |
| BNLS Ham - 1/4 | _____ | _____ |
| Smoked Hock | _____ | _____ |

Owner Name: _____

Phone/Cell: _____
Last First

Address: _____

City/St.: _____ **Zip:** _____

Email: _____

Animal Weight **Mult. Animals** **Fair Location**
Y / N

Fresh Hams **Size** **Amount**

| | | |
|-----------------|-------|-------|
| Fresh Ham Roast | _____ | _____ |
| Fresh Ham Steak | _____ | _____ |
| BNLS Fresh Ham | _____ | _____ |
| Cutlets | _____ | _____ |
| Fresh Hock | _____ | _____ |

Bellies **Notes & Weights**

| | |
|-----------|-------|
| Regular | _____ |
| Pepper | _____ |
| Maple | _____ |
| Side Pork | _____ |

Jowls **Notes & Weights**

| | |
|-------------|-------|
| Fresh Jowl | _____ |
| Smoked Jowl | _____ |

Trim **Notes & Weights**

| | |
|----------------|-------|
| Sausage - Bulk | _____ |
| Links | _____ |
| Patties | _____ |
| Ground Pork | _____ |

Misc. **Notes & Weights**

| | |
|----------------------|-------|
| Spare Ribs | _____ |
| Heart , Liver , Lard | _____ |

Smoked Meat **Nitrites / MSG:** **Y / N**

| | |
|--|--|
| | |
|--|--|