

Sheldon Meats

(616)875-8598

7405 Port Sheldon

Hudsonville MI 49426

email to bleyenber7405@yahoo.com

Pork Processing Instructions

Date Coming In _____ Hanging Weight _____

Raised By _____ Phone _____

Processed for _____ Phone _____

Prices: Whole or Half 50¢ / lb Sausage Link \$1.00 / lb
Smoked Meats 50¢ / lb Sausage Patties 50¢ / lb

Out of Ham Choose:
Fresh - uncured is a roast or steak
Smoked - cured, pink in color
Specify: Fresh Ham
 Fresh Ham Steak
 Smoked Ham Roast _____#
 Smoked Ham Steak

Out of Belly Choose:
 Smoked Bacon, sliced Standard Thick Thin
 Fresh Side Pork, sliced Standard Thick Thin

Specify Size: Loin Roast _____# Butt Roast _____# Shoulder _____# fresh smoked (picnic)

Specify Qty/Pkg: Pork Chops _____ Pork Steaks _____

Choose What You Want to Keep: Hocks smoked OR fresh
 Spare Ribs
 Neck Bones
Anything not chosen will be trimmed & added to sausage.

Choose Which Types of Sausage You Prefer:
 Breakfast _____#s Links Pkgs Patties Brats _____#s (+\$1.00/lb)

Special Instructions:

