Sheldon Meats

Pork Processing Instructions

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Date Coming In _____ Hanging Weight _____

Raised By _____ Phone _____

Processed For _____ Phone _____

Out of the Ham Choose:

Fresh - uncured, a roast or a steak OR Smoked - cured, pink in color

- ☐ Fresh Ham
- ☐ Fresh Ham Steak
- ☐ Smoked Ham Roast _____ LBs
- ☐ 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

Choose One:

- ☐ Fresh
- ☐ Smoked (Picnic)

Specify Qty/Pkg:

_____ Pork Chops
_____ Pork Steaks

Please choose what you want to keep:

- ☐ Hocks Smoked Fresh
- ☐ Spare Ribs
- ☐ Neck Bones

Anything not chosen will be trimmed and added to sausage.

Please choose which types of Sausage you prefer:

- ☐ Breakfast _____ LBs
- ☐ Links
- ☐ Packages
- ☐ Patties
- ☐ Brats _____ LBs (+$1.00/lb)