



*Smoked Products

Additional \$ _____ lbs

_____ Bacon

_____ Sliced Ham

_____ Ham Hock

Processing Invoice

No. _____

Date Killed _____

Whole / Half

Custom / Inspected

Customer Name: _____

Phone: _____

Email: _____

Hanging Weight: _____

Hog # _____

Package Size: _____

Y / N	Steaks	Y / N	Roasts & More
	1A. Bone-In Rib Chop (No Baby Back Ribs)		Loin Roast
	1B. Boneless Rib Chop + Baby Back Ribs		Boston Butt
	1C. Tomahawk (No Baby Back or Spare Ribs)		Picnic Roast
	2A. T-Bone (No Tenderloin)		Leg Roast or Smoked Ham*
	2B. Boneless Loin Chop + Tenderloin		Whole Belly or Bacon*
	Sirloin Chop		Hock or Ham Hock*
	Shoulder Chop		Jowl or Jowl Bacon*
	Fresh Ham Steak		Country Style Ribs & Spare Ribs
Steak Size :		Roast Lbs :	Ground Pack Lbs:

Slaughter Fee: _____ x _____ +

Packaging Fee: _____ x _____ +
Hanging Weight

Cured & Smoked: _____ x _____ +

Sausage Fee: \$ _____ =

Sausage : 25Lbs Batch Size

\$ Per/Lbs: Mix _____ Link _____

Breakfast
Chorizo
Italian

Jalapeño Brats
Cajun Brats
Bratwurst

Total Amount Due: _____

Lbs Made : Mix _____ Link _____