

*Pork Processing Cut Instructions | Pricing Sheet*

*Pre Delivery Instructions*

- #1: deliver your hogs between 8:00am - 10:00am on the day of your appointment
- #2: hand us a completed cut instructions sheet at the time of delivery or complete online form.

*Worksheet Instructions*

- #1: All options marked in **RED** indicate the most popular choice.
- #2: if you are only receiving 1/2 of a hog, all options marked "option #2" do not apply to you.

Hams				Jowls (2 per hog)			
There are 2 hams per hog. Each ham can be cut differently <b>Hams can either be fresh, smoked, or put into sausage</b>				<b>Jowls (both)</b> <b>Smoked,</b> Fresh,      Put in Saus			
How would you like it sliced?				Thin, <b>Standard,</b> Thick			
The smoking fee per ham is \$25				The smoking fee per jowl is \$10			
<b>Ham #1</b>				<b>Loins (2 per hog)</b>			
Would you like it <b>Smoked,</b> Fresh,      Put in Saus				<b>Loin #1</b>			
Cutting Instructions: Skip if ham goes to sausage. Circle answer				Smoked,** <b>Fresh,</b> Put in Saus			
Sliced (1/2", 5/8", or 3/4"),      Roasts (2lb, 3lb, or 4lb),      Cut in 1/2,      Whole				Cutting instructions: Skip if you choose sausage.			
The smoking fee per ham is \$25				<b>Bone - in</b> or      boneless			
<b>Ham #1</b>				Sliced (1/2", 5/8", or 3/4"),      Roasts (2lb, 3lb, or 4lb),      Cut in 1/2,      Whole			
Would you like it <b>Smoked,</b> Fresh,      Put in Saus				The smoking fee per Loin is \$15.			
Cutting Instructions: Skip if ham goes to sausage. Circle answer				<b>Loin #2</b>			
Sliced (1/2", 5/8", or 3/4"),      Roasts (2lb, 3lb, or 4lb),      Cut in 1/2,      Whole				Smoked,** <b>Fresh,</b> Put in Saus			
The smoking fee per ham is \$25				Cutting instructions: Skip if you choose sausage.			
<b>Shoulders (2 per hog)</b>				<b>Bone - in</b> or      boneless			
There is 1 boston butt & 1 picnic per shoulder.				Sliced (1/2", 5/8", or 3/4"),      Roasts (2lb, 3lb, or 4lb),      Cut in 1/2,      Whole			
<b>B. Butt #1</b>				The smoking fee per Loin is \$15.			
Would you like it      Smoked, <b>Fresh,</b> Put in Saus				<b>** loins must be bone - in to smoke</b>			
Cutting Instructions: Skip if B.B. goes to sausage. Circle answer				<b>Sausage Options (bulk breakfast sausage is default) no extra charge</b>			
Sliced (1/2", 5/8", or 3/4"),      Roasts (2lb, 3lb, or 4lb), <b>Cut in 1/2,</b> Whole				Would you like the breakfast saus: <b>Mild,</b> Med,      Hot			
The smoking fee per shoulder is \$25				If you choose one of the below options WMP will assist			
<b>B. Butt #2</b>				you in placing your order.			
Would you like it      Smoked, <b>Fresh,</b> Put in Saus				Combination of mild, med, or hot saus      Yes      No			
Cutting Instructions: Skip if B.B. goes to sausage. Circle answer				Breakfast Sausage Patties      Yes      No      \$2.50 lb			
Sliced (1/2", 5/8", or 3/4"),      Roasts (2lb, 3lb, or 4lb), <b>Cut in 1/2,</b> Whole				Breakfast Sausage Links      Yes      No      \$2.50 lb			
The smoking fee per shoulder is \$25				*Fresh Italian Links      Yes      No      \$2.75 lb			
<b>Picnic #1</b>				**Smoked Polish Keilbasa Links      Yes      No      \$3.25 lb			
Would you like it      Smoked,**      Fresh, <b>Put in Saus</b>				**Smoked Bratwurst Links      Yes      No      \$3.25 lb			
Cutting Instructions: Skip if picnic goes to sausage. Circle answer				**Smoked Link Sausage      Yes      No      \$3.25 lb			
Sliced (1/2", 5/8", or 3/4"),      Roasts (2lb, 3lb, or 4lb),      Cut in 1/2,      Whole				<b>*20 lb minimum   ** 25 lb minimum</b>			
The smoking fee per shoulder is \$25				<b>Other Options</b>			
<b>** You must smoke the picnic with the boston butt. However, you can smoke the Boston Butt without the picnic.</b>				Ribs <b>Cut in 1/2,</b> Block,      Saus			
<b>Bacon (2 per hog)</b>				Head      Yes <b>No</b>			
<b>Bacon #1</b>				Save Fat      Yes <b>No</b>			
Would you like it <b>Smoked,**</b> Fresh,      Put in Saus				Ham Hock <b>Yes</b> <b>No</b>			
Sliced:      thin, <b>standard,</b> thick				Neck Bone <b>Yes</b> <b>No</b>			
The smoking fee for bacon is \$15 per side				Liver      Yes <b>No</b>			
<b>Bacon #2</b>				Save all the bones      Yes <b>No</b> \$10 fee			
Would you like it <b>Smoked,**</b> Fresh,      Put in Saus				Divide the whole hog into 2 portions      \$10 fee per hog			
Sliced:      thin, <b>standard,</b> thick				Choose more than one sausage to make      \$10 fee per hog			
The smoking fee for bacon is \$15 per side				Smoked Shaved Ham      \$30 per ham			

**Pricing (domestic hog)**

The kill fee is \$35 per hog

The base processing fee is \$ .88 per lb carcass weight. This is for hogs up to 225 lbs carcass weight

Any hog whose carcass weight is 225 - 275 lbs will be charged an additional \$.03 per lb carcass weight

Any hog whose carcass weight is 275 + lbs will be charged an additional \$.05 per lb carcass weight

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