



Custom Butchering Wild Game Processing Retail Market
 600 S. Hwy 141 Crivitz, WI 54114
 Phone: (715) 854-3681
 Fax: (715) 854-3581
 www.pelkinsmaat.com

Tag #: _____ Hanging Weight: _____ Farmer's Name: _____

Pork Processing Work Sheet: Slaughter Date: _____ Clerk: _____

Name: _____ Phone: (____) _____

Please Choose: Whole Hog 1/2 Hog Freezer Wrap \$.65 / lb. CryoVac \$.85 / lb.
 Box to Keep: Heart Liver Tongue Fat Leaf Lard Neck Bones

Butchering Cuts:

Pork Chops: Yes Steaks/Chops Per Pack _____ (Min 2)
 Steak/Chop Thickness _____ (3/4 Standard)

Roast: Sirloin Roast Weight _____ (3-4 lbs. Standard)

Pork Shoulder (Butt): Pork Steaks Butt Roast Roast and Steaks

Ribs: Spare Ribs Country Style Ribs

Hocks: Fresh Smoked @1.59 lb.

Hams: Fresh Smoked @1.59 lb.

Whole Ham 1/2 Ham Hams & Steaks All Steaks

Bacon: Side Pork Smoked @ \$1.79 lb. Bacon Thickness: _____ (Packed in 1 lb Packs)

Picnic: Fresh Smoked @ \$1.59 lb.

1/2 hog please choose 1 option / whole hog 2 options

Ground Pork: 1 lb. Pkgs.

Sausage: Breakfast (Reg. / Maple) Italian Brat

Bulk or Links Brat Flavor: _____

*Sausage charge: \$1.29 lb. Bulk or \$2.29 lb. in casings.

Boxes / Baskets

Boxes / Baskets

Boxes / Baskets

Special Instructions:

Freezer: _____ Boxes _____ Baskets Aisle: _____ Cooler: _____