



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

Tag #: Hanging Weight: Farmer's Name:	
Pork Processing Work Sheet: Slaughter Date: Name: Phone:()	Clerk:
Please Choose: ☐ Whole Hog ☐ ½ Hog ☐ Freezer Wrap \$.65 / lb. ☐ Cryo Box to Keep: ☐ Heart ☐ Liver ☐ Tongue ☐ Fat ☐ Leaf Lard ☐ Neck Bones Butchering Cuts:	
Pork Chops: Steaks/Chops Per Pack (Min 2) Steak/Chop Thickness (¾ Standard) Roast: Sirloin Roast Weight (3-4 lbs. Standard)	Boxes / Baskets
Pork Shoulder (Butt): ☐ Pork Steaks ☐ Butt Roast ☐ Roast and Steaks Ribs: ☐ Spare Ribs ☐ Country Style Ribs	
Hocks: ☐ Fresh ☐ Smoked @1.69 lb. Hams: ☐ Fresh ☐ Smoked @1.69 lb. ☐ Whole Ham ☐ ½ Ham ☐ Hams & Steaks ☐ Steaks	Boxes / Baskets
Bacon: ☐ Smoked @ \$1.89 lb. Thickness: (Packed in 1 lb Packs) ☐ Side Pork ☐ Sliced (\$8.00 per slab) ☐ Whole	
Picnic: ☐ Fresh ☐ Smoked @ \$1.69 lb *1/2 hog please choose 1 option / whole hog 2 options* (\$5 per additional sausage product)	Boxes / Baskets
Sausage: Ground Pork Breakfast (Reg or Maple) Brat Bulk or Links Brat Flavor:	_
*Sausage charge: \$1.79 lb. Bulk or \$2.79 lb. in casings.	
Special Instructions:	
Freezer: Boxes Baskets Aisle: Cooler:	