

Please print & complete this form then call it in, email it or fax it to our office.

# WILD COUNTRY MEATS

Phone: 918-885-6758 Toll Free Fax: 1-888-909-5698

eMail: Processing@WildCountryMeats.com

## Hog Processing Instructions

PLEASE CIRCLE YOUR CHOICES BELOW

Date of Slaughter:

If applicable, I purchased this hog from:

Your Name (label for pkgs):

Contact Phone(s):

Circle One: whole carcass (both sides) OR 1/2 carcass (1 side)

### Hind Ham(s)... larger/nicer of hams

> Cured OR Grind for More Burger/Sausage

If Curing... leave whole OR cut in 1/2 OR slice for ham steaks OR slice 1/2 for ham steaks

Additional Instructions about this piece:

### Picnic Ham(s)... from upper front leg

> Cured OR Fresh Shoulder Roast OR Grind for More Burger/Sausage

If Curing... leave whole OR cut in 1/2 OR slice for ham steaks OR slice 1/2 for ham steaks

Additional Instructions about this piece:

## Belly(s)

> Bacon (cured) OR Fresh Side

What size packages? 1 lb OR 2 lb

Additional Instructions about this piece:


## Shoulder(s)

> Boston Butt Roast OR Pork Steak OR Country-Style Ribs OR Arkansas Bacon

If getting pork steak or country-style ribs, how many in a package? 2 4 6

Additional Instructions about these cuts:


## Loin(s)

> Bone-In Pork Chops OR Boneless Pork Loin Roast

If getting chops, how thick? 1/2" OR 3/4" AND, how many in a package? 2 4 6

If getting boneless roast(s), what size? Whole OR cut in 1/2 OR 3 lb pieces

(NOTE: You get baby-back ribs & a whole boneless tenderloin, if you've chosen boneless pork loin roast)

Additional Instructions about these cuts:


## Ground Pork, in 1 lb packages

> Leave as Fresh Ground Pork OR Breakfast Sausage

If getting sausage... Regular OR Hot

Additional Instructions:
