

The Butcher Block

CUSTOM MEAT PROCESSING

Hog Processing Cut Sheet

Please select desired options and return at animal drop-off.

Slaughter	\$55.00	Brats	\$5.00/lb.
Waste	\$20.00	Summer Sausage	\$5.00/lb.
Packaging	\$25.00	Hot Links	\$5.00/lb.
Processing	\$0.90/lb.	German Sausage	\$5.00/lb.
Cure/Smoke	\$1.00/lb.	Add-ins	\$.85/lb.
Cutlets	\$0.95/lb.	Snack Sticks	\$5.50/lb.
Breakfast Sausage	\$0.35/lb.	Cheddar, Pepper Jack, and Jalapeño add-ins apply to all sausages at \$.85/lb. per add-in.	
Boudin	\$6.50/lb.		

Name _____

Phone _____

City _____

Sausage & Specialty Items

Breakfast Sausage <i>(Hot or Mild) select one</i>	<input type="checkbox"/> 1 lb.	<input type="checkbox"/> 2 lb.	
Fresh Ground Pork	<input type="checkbox"/> 1 lb.	<input type="checkbox"/> 2 lb.	
Bratwurst / 25 lb. min	<input type="checkbox"/> Cheddar	<input type="checkbox"/> Pepper Jack	<input type="checkbox"/> Jalapeno
Summer Sausage / 25 lb. min	<input type="checkbox"/> Cheddar	<input type="checkbox"/> Pepper Jack	<input type="checkbox"/> Jalapeno
Snack Sticks / 25 lb. min	<input type="checkbox"/> Cheddar	<input type="checkbox"/> Pepper Jack	<input type="checkbox"/> Jalapeno
German Sausage / 25 lb. min	<input type="checkbox"/> Select		
Hot Links / 25 lb. min	<input type="checkbox"/> Select		
Boudin / 25 lb. min	<input type="checkbox"/> Select	<i>Note: 32 lb. finished product</i>	

Cut Selections

Roast Weight	<input type="checkbox"/> 2-3 lbs.	<input type="checkbox"/> 3-4 lbs.	<input type="checkbox"/> Whole
Chop Thickness	<input type="checkbox"/> ½ in.	<input type="checkbox"/> ¾ in.	<input type="checkbox"/> 1 in.
Chops per pkg.	<input type="checkbox"/> 2 per pkg.	<input type="checkbox"/> 4 per pkg.	<input type="checkbox"/> Other
Boston Butt	<input type="checkbox"/> Grind	<input type="checkbox"/> Pork Steak	<input type="checkbox"/> Roast
Picnics	<input type="checkbox"/> Grind		<input type="checkbox"/> Roast
Ham	<input type="checkbox"/> Fresh <input type="checkbox"/> Cured/Smoked	<input type="checkbox"/> Halved <input type="checkbox"/> Whole <input type="checkbox"/> Ham Steaks	<input type="checkbox"/> Cutlets <input type="checkbox"/> Grind
Chops	<input type="checkbox"/> Grind	<input type="checkbox"/> Bone-in Chops	<input type="checkbox"/> Boneless Chops
Rib	<input type="checkbox"/> Grind	<input type="checkbox"/> Spare Rib	<input type="checkbox"/> Country Style Ribs
Bacon	<input type="checkbox"/> Fresh <i>(no smoke/cure)</i> <input type="checkbox"/> Cured & Smoked	<input type="checkbox"/> Sliced <input type="checkbox"/> Whole	<i>If sliced:</i> <input type="checkbox"/> Thin <input type="checkbox"/> Medium <input type="checkbox"/> Thick
Organs	<input type="checkbox"/> Heart	<input type="checkbox"/> Liver	

Employees Only:

Weight	Offal Weight	Cured/Smoked Weight
Kill	Breakfast Sausage Weight	Cutlet Weight
1/2 Weight	Snack Sticks Weight	Boudin Weight
All Hog Weight	Brats Weight	German Sausage Weight
Process	Summer Sausage Weight	

Notes