|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Producer:** |  |  | **End Customer:** |  |
| **Cell Phone:** |  |  | **Cell Phone:** |  |
| **Email Address:** |  |  | **Animal ID/Tag:** |  |
|  |  |  |
| **Whole Hog**  |
| * **Skinned**
 |  | * **Scalded ($20)**
 |
| **Label:** | **Generic Label**  | **Private Label (Pre-printed labels provided to HPM)** |
| \*\*\*For items not selected, the cut will be put into Sausage\*\*\* |
| **Steak Thickness:**  | ¼ “ ½” ¾” 1”   |  | **Chop Thickness:**  | ¼ “ ½” ¾” 1”  1 ¼” 1 ½” 1 ¾“ 2” |
| **Cured Product** | * Regular Cure ($3/lb)
 |  | * Natural Cure ($4.50/lb)
 |
| **\*\* $25/each for cured and/or smoked Hams, Shoulders, Picnics\*\*** |
| **Shoulder** |
| * Whole Shoulder (includes Butt & Picnic)
 |  1/pk |
| **Butt** |
| **Cut** | **Packaging** |  | **Cut** | **Packaging** |
| * Boston Butt
 | Half Whole |  | * Pork Steak
 | 1/pk 2/pk 4/pk |
| * Boston Butt Roast
 | 2lb 3lb 4lb |  | * Country Style Ribs

(cut from Boston Butt) | 1lb/pk |
| * Cottage Bacon
* Cured Only
* Cured & Smoked (add $1/lb)
 | 1lb/pk 2lb/pk |  |  |  |
| **Picnic** |
| **Cut** | **Packaging** |  | **Cut** | **Packaging** |
| * Whole Picnic
 | * Fresh
* Cured Only
* Cured & Smoked
 |  | * Pork Picnic Steak
 | 1/pk |
| * Pork Picnic Shank
 | * Fresh
* Cured ($2 lb)
 |  | * Pork Picnic Roast
 | 1/pk |
| **Ham** **(WE DO NOT MAKE COUNTRY HAMS) Cured Hams take at least 21-30 days to cure so this will delay how quick you can pick up your pork if selected** |
| **Cut** | **Packaging** |  | **Cut** | **Packaging** |
| * Whole Ham
 | * Fresh
* Cured Only
* Cured & Smoked
 |  | * Whole Boneless Ham
 | * Fresh
* Cured Only
* Cured & Smoked
 |
| * Ham Center Cut Roast
 | 2lb 3lb 4 lb |  | * 4 oz Pork Cutlet \_\_\_\_\_\_lbs
 | 1lb/pk 2lb/pk |
| * Ham Center Cut Steak
 | 1/pk 2/pk |  | * Pork Kabob \_\_\_\_\_\_lbs
 | lb/pk 2lb/pk |
| * Pork Stew Meat

\_\_\_\_\_\_\_ lbs | 1lb/pk 2lb/pk |  |  |  |
| **Loin** |
| **Cut** | **Packaging** |  | **Cut** | **Packaging** |
| * Bone-In Porterhouse Chops
 | 1/pk 2/pk 4/pk |  | * Boneless Pork Loin
 | 2lb 3lb 4lb |
| * Bone-In Pork Chops
 | 1/pk 2/pk 4/pk |  | * Pork Tenderloin (cannot have with Porterhouse Chops)
 | 1/pk 2/pk |
| * Boneless Pork Chops
 | 1/pk 2/pk 4/pk |  | * French Racked Pork Loin
 | 8 Ribs 10 Ribs |
| * Pork Schnitzel 6oz
 | 2/pk 4/pk |  | * Canadian Bacon
* Cured Only
* Cured & Smoked (add $1/lb)
 | 1lb/pk 2lb/pk |
| **Rib****\*Ribs are split width ways** |
| **Cut** | **Packaging** |  | **Cut** | **Packaging** |
| * Spare Ribs
 | Whole Split |  | * Baby Back Ribs (Cannot have with bone-in chops)
 | Whole |
| * St. Louis Style Ribs
 | Whole Split |  |  |  |
| **Sidemeat**\*All are cut to Medium Thickness |
| **Cut** | **Packaging** |  | **Cut** | **Packaging** |
| * Pork Belly
 | 2lb 3lb 5lbHalf Whole |  | * Fresh Whole Jowl
 | Whole |
| * Fresh Sliced Pork Belly ($1/lb)
 | 1lb/pk 2lb/pk |  | * Fresh Sliced Jowl ($2/lb)
 | 1lb/ pk 2lb/pk |
| * Sliced Belly Bacon
* Cured Only
* Cured & Smoked (add $1/lb)
 | 1lb/pk 2lb/pk |  | * Sliced Jowl Bacon
* Cured Only
* Cured & Smoked (add $1/lb)
 | 1lb/pk 2lb/pk |
| **Organs/Bones**\*Tails, Head, Feet, Ears and Skin– Only if Scalded |
| **Cut** | **Packaging** |  | **Cut** | **Packaging** |
| * Liver (Sliced)
 | 1lb 2lb |  | * Pigs Tail
 | 1/pk |
| * Heart
 | 1/pk |  | * Pigs Head
 | 1/pk |
| * Kidneys
 | 1/pk |  | * Pigs Feet
 | 2/pk |
| * Fat Back
 | 2lb 5lb |  | * Pigs Ears
 | 2/pk |
| * Bones
 | 2lb/pk |  | * Pork Skin
 | 1lb 5lb |
| * Tongue
 | 1/pk |  | * Leaf Fat
 | 1lb 5lb |
| **Ground****\*50lb minimum on all ground product** |
| **Cut** | **Packaging** |  | **Cut** | **Packaging** |
| * Ground Pork Chub

\_\_\_\_\_\_\_\_\_ lbs  | 1lb 2lb 5lb 10lb |  | * Ground Pork with Cured Bacon Chub ($2/lb)

\_\_\_\_\_\_\_\_\_ lbs  | 1lb 2lb 5lb 10lb |
| * Pork Burger Patty ($1/lb)

\_\_\_\_\_\_\_\_\_ lbs  | 4oz 4/pk  |  | * Pork Cured Bacon Patty ($2/lb)

\_\_\_\_\_\_\_\_\_ lbs  | 4oz 4/pk  |
| **Ground****\*50lb minimum on all ground product (EACH SEASONING)** |
| **Cut** | **Packaging** |
| * Breakfast Sausage Chub
* Smoked ($2/lb)
 | Mild HotMild ItalianHot ItalianSweet ItalianChorizoBratwurst AndouilleSmoked Jalapeno | \_\_\_\_\_\_\_\_\_ lbs \_\_\_\_\_\_\_\_\_ lbs \_\_\_\_\_\_\_\_\_ lbs \_\_\_\_\_\_\_\_\_ lbs \_\_\_\_\_\_\_\_\_ lbs \_\_\_\_\_\_\_\_\_ lbs \_\_\_\_\_\_\_\_\_ lbs\_\_\_\_\_\_\_\_\_ lbs\_\_\_\_\_\_\_\_\_ lbs |  1lb Chub 2lb Chub1lb Chub 2lb Chub  1lb Chub 2lb Chub 1lb Chub 2lb Chub 1lb Chub 2lb Chub 1lb Chub 2lb Chub 1lb Chub 2lb Chub1lb Chub 2lb Chub1lb Chub 2lb Chub |
| **Cut** | **Packaging** |
| * 4oz Fresh Sausage Link ($2/lb)
* 4oz Smoked Sausage Link ($3/lb)
 | Mild HotMild ItalianHot ItalianSweet ItalianChorizoBratwurst AndouilleSmoked Jalapeno | \_\_\_\_\_\_\_\_\_ lbs \_\_\_\_\_\_\_\_\_ lbs \_\_\_\_\_\_\_\_\_ lbs \_\_\_\_\_\_\_\_\_ lbs \_\_\_\_\_\_\_\_\_ lbs \_\_\_\_\_\_\_\_\_ lbs \_\_\_\_\_\_\_\_\_ lbs\_\_\_\_\_\_\_\_\_ lbs\_\_\_\_\_\_\_\_\_ lbs |  4oz link - 4/pk4oz link - 4/pk4oz link - 4/pk4oz link - 4/pk4oz link - 4/pk4oz link - 4/pk4oz link - 4/pk4oz link - 4/pk4oz link - 4/pk |
| * Breakfast Sausage Patties ($1/lb)
 | Mild HotMild ItalianHot ItalianSweet ItalianChorizoBratwurst AndouilleSmoked Jalapeno | \_\_\_\_\_\_\_\_\_ lbs\_\_\_\_\_\_\_\_\_ lbs\_\_\_\_\_\_\_\_\_ lbs\_\_\_\_\_\_\_\_\_ lbs\_\_\_\_\_\_\_\_\_ lbs\_\_\_\_\_\_\_\_\_ lbs\_\_\_\_\_\_\_\_\_ lbs\_\_\_\_\_\_\_\_\_ lbs\_\_\_\_\_\_\_\_\_ lbs | 2oz patty - 8/pk 2oz patty - 8/pk2oz patty - 8/pk2oz patty - 8/pk2oz patty - 8/pk2oz patty - 8/pk2oz patty - 8/pk2oz patty - 8/pk2oz patty - 8/pk | 4oz patty - 4/pk4oz patty - 4/pk4oz patty - 4/pk4oz patty - 4/pk4oz patty - 4/pk4oz patty - 4/pk4oz patty - 4/pk4oz patty - 4/pk4oz patty - 4/pk |