



140 James St. Carthage, IL 62321

217-357-1565 farmhousemeatco@gmail.com

Tag Number: _____

Hanging Wt: _____

Harvest Date: _____

Farmer: _____

(Office Use Only)

Customer: _____

Phone #: _____

WHOLE	HALF
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PORK	THICKNESS LBS/NOTES	PER PK	# of Pkgs (Office Only)	PORK	THICKNESS LBS/NOTES	PER PK	# of Pkgs (Office Only)
Butt Shoulder: Roasts or Steaks or Grind				Bacon: Smoked & Cured or <i>Fresh</i>	THICK or THIN		
Loin: (1 loin per half hog) Pork chops or Whole or Cut in Half	Bone In/Bone Out			Ham #1: (1 ham per half hog) <u>Smoked & Cured or <i>Fresh</i></u> Whole, Cut in Half, Ham Steaks, or Grind toward trim			
				Ham #2: <u>Smoked & Cured or <i>Fresh</i></u> Whole, Cut in Half, Ham Steaks, or Grind toward trim			
Baby Back Rib: (Only available with boneless loin/chops)	Keep or Grind			Trim Choices Half Hog: Choose 1-2 Whole Hog: Choose 1-3			
Tenderloin: (Only available with boneless loin/chops)	Keep or Grind			Traditional Sausage: 1 lb. pkgs, Links, or Patties			
Picnic:	Roasts or Grind			Ground Pork: 1 lb. pkgs Pork Patties: 1/3 lb. 4/PK			
Spare Ribs:	Keep or Grind			Original Brats: Links or Patties			

Slicing, Smoked & Cured: \$1.00 per pound
Patties, Tenderizing, & Linking: .50¢ per pound
Storage: Storage fees will be applied after 1 week
 from the called date.

Processing Notes:

SMOKING/CURING	LBS	\$
SLICING	LBS	\$
LINKING	LBS	\$
PATTIES	LBS	\$
TENDERIZING	LBS	\$
STORAGE FEE	WEEKS	\$
TOTAL W/ PROCESSING & SLAUGHTER FEE		

Ready Date: _____

Call Notes: _____

(Office Use Only)