

# Pork Processing Guide

8375 Freeland Ave. SW. Byron Center, MI 49315  
 Ph. (616) 878 - 1578 Fax (616) 878 - 9833  
**Email To: Processing@Byroncentermeats.com**  
 Hours: 7am - 6pm Monday - Friday & 7am - 3pm Saturday

Processing Whole & 1/2	=	.49/lb.
Plus Grinding	=	.05/lb.
Linking (Bratwurst, Kielbasa, etc.)	=	.95/lb.
Patties	=	.95/lb.
Smoking	=	.70/lb.
Smoking (All Natural Cure)	=	.94/lb.
Slicing (Bacon, etc.)	=	.25/lb.

Name: \_\_\_\_\_  
 Phone Number: \_\_\_\_\_ Alternative Phone Number: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 Email: \_\_\_\_\_  
 Purchased From: \_\_\_\_\_ Number of Pork: \_\_\_\_\_

**\*\*For Roasts Indicate Size (Average Weight is 3#)**  
**\*\*For Chops and Steaks Indicate how many per Package**

**From the Ham Choose either Fresh or Smoked:**

Fresh (Uncured and Not Smoked, this is a Regular Pork Roast or Steak) or  
 Smoked (Cured and Smoked pink in color like a Normal Ham). Then Choose Roasts, Steaks, or some of Each.

\_\_\_\_\_ Fresh Ham Roast      \_\_\_\_\_ Smoked Ham Roast      ↓ **Regular cut on Ham gets you some roasts and some steaks.**  
 \_\_\_\_\_ Fresh Ham Steak      \_\_\_\_\_ Smoked Ham Steak      \_\_\_\_\_ Regular Cut (Smoked only)

Special Instructions: \_\_\_\_\_

**From the Pork Belly Choose either Fresh or Smoked:**

\_\_\_\_\_ Fresh Side Pork      Thickness:      Regular: \_\_\_\_\_      Thick: \_\_\_\_\_      Thin: \_\_\_\_\_  
 \_\_\_\_\_ Smoked Bacon      Thickness:      Regular: \_\_\_\_\_      Thick: \_\_\_\_\_      Thin: \_\_\_\_\_

Special Instructions: \_\_\_\_\_

**Indicate Size of Roasts for the Following:**

\_\_\_\_\_ lb Pork Loin Roast  
 \_\_\_\_\_ lb Pork Shoulder Roast

Special Instructions: \_\_\_\_\_

**Indicate Number per Package for the Following:**

\_\_\_\_\_ Pork Chops      Bone In: \_\_\_\_\_      Boneless: \_\_\_\_\_  
 \_\_\_\_\_ Pork Steak

Special Instructions: \_\_\_\_\_

**Indicate Any of the Following you want to Keep:**

\_\_\_\_\_ Pork Spare Ribs  
 \_\_\_\_\_ Pork Hocks      Smoked: \_\_\_\_\_      Fresh: \_\_\_\_\_      Put into Additional Sausage: \_\_\_\_\_  
 \_\_\_\_\_ Pork Neck Bones      Smoked: \_\_\_\_\_      Fresh: \_\_\_\_\_      Put into Additional Sausage: \_\_\_\_\_

Special Instructions: \_\_\_\_\_

**Indicate which types of Sausage you would like: (choose up to 2 types on 1/2 Pork, choose up to 3 types on Whole Pork)**

Mark whether you want Bulk, Links, Patties, or Brats. Note that all products besides Bulk have a \$.95 Additional Fee.

	<u>Bulk (1#)</u>	<u>Links (10-1)</u>	<u>Brats (5-1)</u>	<u>Patties (9-1)</u>
_____ No Seasoning	_____	_____	_____	_____
_____ Regular Breakfast Sausage	_____	_____	_____	_____
_____ Spicy Breakfast Sausage	_____	_____	_____	_____
_____ Sweet Italian Breakfast Sausage	_____	_____	_____	_____
_____ Italian Sausage	_____	_____	_____	_____
_____ Bratwurst	_____	_____	_____	_____
_____ Kielbasa	_____	_____	_____	_____

Special Instructions: \_\_\_\_\_