

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	=	.54/lb.
Processing Half	=	.57/lb.
Plus Grinding	=	.05/lb.
Linking (Bratwurst, Kielbasa, etc.)	=	1.00/lb.
Patties	=	1.00/lb.
Smoking	=	.95/lb.
Smoking (All Natural Cure)	=	1.25/lb.
Slicing (Bacon, etc.)	=	.25/lb.

Name: _____

Phone Number: _____ Alternative Phone Number: _____

Address: _____

Email: _____

Purchased From: _____ Qty of Pork (1) or (1/2): _____

****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 ham cut 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: _____ Baby Back Ribs (Only with Boneless Chops): _____
 _____ 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: _____
 _____ Pork Jowls 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, and up to 3 types on Whole Pork)

Mark whether you want Bulk, Links, Patties, or Brats. Note all products besides Bulk have a \$1.00/lb. 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 / Hot Breakfast Sausage	_____	_____	_____	_____
_____ Italian Sausage	_____	_____	_____	_____
_____ Bratwurst	_____	_____	_____	_____
_____ Kielbasa	_____	_____	_____	_____

Special Instructions: _____