

Pork Processing Guide	Processing Whole =	.65/lb. .68/lb.
B375 Freeland Ave. SW. Byron Center, MI 49315	Processing Half = Plus Grinding =	.08/lb.
Ph. (616) 878 - 1578 Fax (616) 878 - 9833	Linking (Bratwurst, Kielbasa, etc.) =	-
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Email To: Processing@Byroncentermeats.o		1.10/lb.
Hours: 7am - 6pm Monday - Friday & 7am - 3pm S	•	1.10/lb.
	Smoking (All Natural Cure) =	1.40/lb.
	Slicing (Bacon, etc.) =	.30/lb.
Name:		
	Alternative Phone Number:	
Address:		
Email:		
Purchased From:	Qty of Pork (1/2, 1):	
**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 Roa		
Smoked (Cured and Smoked pink in color like a Normal Ha		
Fresh Ham Roast Smoked Ham Roa		me steaks
Fresh Ham Steak Smoked Ham Ste	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:		
ndicate Size of Roasts for the Following:		
lb_Pork Loin Roast		
lb Pork Shoulder Roast		
Special Instructions:		
ndicate Number per Package for the Following:		
Pork Chops Bone In: Boneless:		
Pork Steak		
Special Instructions:		
ndicate Any of the Following you want to Keep:		
Pork Spare Ribs		
Pork Hocks Smoked: Fresh:	<u> </u>	
Pork Neck Bones Smoked: Fresh:	Put into Additional Sausage:	
Special Instructions:		
ndicate which types of Sausage you would like: (choose	e up to 2 types on 1/2 Pork, and up to 3 types on Who	ole Pork)
Mark whether you want Bulk, Links, Patties, or Brats. Note		
Bulk (1#)	<u>Links (10-1)</u> <u>Brats (5-1)</u> <u>Patties (9</u>)- <u>1)</u>
No Seasoning		
Regular Breakfast Sausage		
Spicey / Hot Breakfast Sausage		
Italian Sausage		
Bratwurst		
Kielbasa		

Special Instructions:

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