

# Pork Processing Guide

8375 Freeland Ave. SW. Byron Center, MI 49315

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**Email To: Processing@Byroncentermeats.com**

Hours: 7am - 6pm Monday - Friday & 7am - 1pm Saturday

Processing Whole	=	.71/lb.
Processing Half	=	.74/lb.
Plus Grinding	=	.20/lb.
Linking (Bratwurst, Kielbasa, etc.)	=	1.30/lb.
Patties	=	1.30/lb.
Smoking	=	1.10/lb.
Smoking (All Natural Cure)	=	1.40/lb.
Slicing (Bacon, etc.)	=	.35/lb.

Name: \_\_\_\_\_

Phone Number: \_\_\_\_\_ 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 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: \_\_\_\_\_  
 \_\_\_\_\_ 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, and up to 3 types on Whole Pork)**

Mark whether you want Bulk, Links, Patties, or Brats. Note all products besides Bulk have a \$1.30/lb. Additional Fee.

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

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