

Pork Processing Guide	Processing Whole =	.71/lb.
	Processing Half =	.74/lb.
8375 Freeland Ave. SW. Byron Center, MI 49315	Plus Grinding =	.20/lb.
Ph. (616) 878 - 1578 Fax (616) 878 - 9833	Linking (Bratwurst, Kielbasa, etc.) =	
Email To: Processing@Byroncentermeats.com		1.35/lb.
Hours: 7am - 6pm Monday - Friday & 7am - 1pm Satur	•	1.25/lb.
	Smoking (All Natural Cure) =	1.55/lb.
- 1	Slicing (Bacon, etc.) =	.40/lb.
Name:	- 1) 0 -	
Phone Number: Alter	rnative Phone Number:	
Address:	-0 0///_	
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		
Smoked (Cured and Smoked pink in color like a Normal Ham). T		
Fresh Ham Roast Smoked Ham Roast	Regular ham cut gets you some roasts and so	ne 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		
Ib 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:		
	to 2 types on 1/2 Bork, and up to 2 types on Who	lo Bork)
Indicate which types of Sausage you would like: (choose up Mark whether you want Bulk, Links, Patties, or Brats. Note all p		=
Bulk (1#)		
No Seasoning	<u>Links (10-1)</u> <u>Brats (5-1)</u> <u>Patties (9</u>	<u>-1</u>
Regular Breakfast Sausage	<del></del>	
Spicey / Hot Breakfast Sausage		
Italian Sausage		
Bratwurst		
Kielbasa	<del></del> <del></del>	

Special Instructions: