Drop Of Date: _____

Customer Name:

_____

Address:

_____

_____

Phone: _____

Email: _____

Animal ID: _____

Producer: _____

*** PHONE:**
(615) - 374 - 7990

*** EMAIL:**
ANDERSONMEATSANDPROCESSING@GMAIL.COM

*** WEBSITE:**
WWW.ANDERSONMEATSANDPROCESSING.COM

FOR OFFICE USE ONLY:

CUT DATE: _____

☐ KILL FEE ($50.00)

☐ CUSTOM PROCESSING ($1.00 LB) _____ LBS

☐ USDA PROCESSING ($1.20 LB) _____ LBS

☐ MINIMUM FEE FOR WHOLE ANIMAL ($200.00) _____

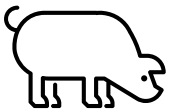
☐ TENDERIZED PORK CUTLETS/CHOPS ($1.50 LB) _____ LBS

☐ PATTIES ($2.00 LB) _____ LBS

☐ BRATS ($2.00 LB + SEASONING) _____ LBS

☐ SUGAR CURED BACON ($3.00 LB) _____ LBS

☐ PACKAGED FAT ($1.00 LB) _____ LBS



HOG CUT SHEET

NOTES:

_____

_____

_____

_____

_____

_____

ATTENTION HOG CUSTOMERS

Our sausage seasonings are made to mix in batches of 25 lbs.

_____CRATES + _____BRATS + _____PATTIES +

_____BOXES

FOUND IN SECTIONS _____

Would you like your meat boxed for an additional fee of $2.00 per box?

☐ YES, I want to use your boxes. ☐ NO, I am bringing my own boxes and coolers.

Customer Name: _____ **Animal ID:** _____

☐ **LEFT HALF** ☐ **RIGHT HALF** ☐ **WHOLE HOG**

SHANKS & HOCKS
☐ Whole Shanks/Hocks
OR
☐ Add Shanks/Hocks to Grind

SHOULDER *(Select one option from each column.)*
☐ Picnic Roasts *(3 lbs.)*
OR
☐ Arm Steaks *(1/2")*
OR
☐ Add to Grind

☐ Boston Butt *(4 lbs.)*
OR
☐ Blade Steaks *(1/2")*
OR
☐ Country Style Ribs
OR
☐ Add to Grind

LOIN *(PORK CHOPS)* *(*includes Rib Loin, Short Loin & Sirloin)*
☐ Bone-In Pork Chops (***With*** *Tenderloin attached)*
OR
☐ Bone-In Pork Chops (***Without*** *Tenderloin attached)*
☐ Tenderloin Pulled Separate & Left Whole
OR
☐ Boneless Pork Chops
☐ Baby Back Ribs
OR
☐ Add Loin to Grind

BELLY *(BACONS)* *(*Circle any option without a box)*
☐ Pork Belly
Left Whole **or** Sliced Thick *(3/16")*
OR
☐ **Sugar Cured Bacon *($3.00 per lb.)***
Left Whole **or** Sliced Thick *(3/16")*
OR
☐ Add Belly to Grind

RIBS
☐ St. Louis-Style Spare Ribs
Whole Rack **or** Half Rack
OR
☐ Add Ribs to Grind

HAM
☐ Ham Roasts *(Approximately 3-4 lbs.)*
OR
☐ Ham Slices *(1/2" thick)*
OR
☐ Ham Cutlets *(Tenderized - $1.50 lb.)*
OR
☐ Add Ham to Grind

VARITEY MEATS & BONES
☐ Kidney *(Whole)*
☐ Liver *(Sliced)*
☐ Leaf Lard *(Halved)*
☐ Heart *(Whole)*
☐ Stock Bones *(bagged)* in a box

☐ **HOG JOWL:** Sliced / Whole / Grind

PLEASE NOTE THAT ADDITIONAL CUTS OR REQUESTS MAY BE SUBJECT TO ADDITIONAL FEES.

ADDITIONAL NOTES/CUTS:
_____
_____
_____
_____

☐ **BRATS**
Brats are measured in 25 lb. batches and are $2.00 per lb. plus the cost of ingredients. ***(See Website for Ingredient List & Flavors.)***
_____
_____

CHOP THICKNESS: ¾" 1" 1 ¼" 1 ½"

PACKAGING & GRIND INSTRUCTIONS:

Chops in a Package: 2 4 6

SAUSAGE (25 lb. Batches):

Seasoning Preference: Mild **OR** Hot

Packaging: 1 lb. **OR** 2 lbs.

Vacuum Sealed **OR** Chub Sleeves

3" Sausage Patties: *($2.00 per lb.)*_____ Lbs.
*(3" x 5/8" thick, 6 per pack. *Minimum of 25 lbs. required*)*

GROUND PORK:

Packaging: 1 lb. **OR** 2 lbs.

Vacuum Sealed **OR** Chub Sleeves

4" Ground Pork Patties: *($2.00 per lb.)*_____ Lbs.
*(4" x 1/2" thick, 4 per pack. *Minimum of 25 lbs. required*)*