

Pork Fabrication Form

Producer (Owner of Animal) Name: _____

Primary Phone # _____

Your Name: _____

Secondary Phone # _____

1. Percentage of roast [!]

- 25% 50% 75% 100%

#1! A whole pig will have about 8 roasts if they are 3-4lbs a piece.

2. Size of roasts

- 2-3lbs 3-4lbs 4-5lbs

3. Pork loin

- Pork chops** [!] Pork loin

4. If "pork chops", select thickness

- 1 inch (recommended) 1 ¼ inch 1 ½ inch

5. How many pork chops per package? [!]

- Two Three Four

#5! About 40 chops per pig. (2 chops per package = 20 packages)

6. Ham [!]

- Smoked ham Fresh steak Tenderized Ground Pork

#6! Smoked ham: \$2.50/lb.
You will get about 4 hams if they are 5-6 pounds.

7. If "Smoked ham", what size?

- 5-6 pounds 10 pounds (1/2 ham)

#8! Belly is about 10lbs per half (20lbs total)

8. Belly [!]

- Dry cured bacon** [!] Fresh side (sliced) Whole

#8! Dry cured bacon: \$3.00/lb.
Fresh side (sliced): \$1.00/lb.

Select percentage of 2 options ONLY

(Example: 75% smoked country style, 25% maple breakfast links)

Smoked items

- Country style sausage (\$3.00/lb.)
- Brats (\$3.00/lb.)
- Brats with cheese (\$4.00/lb.)

Fresh items (non-smoked)

- Breakfast links (\$2.50/lb.)
- Maple breakfast links (\$2.50/lb.)
- Fresh brats (\$2.50/lb.)

1-pound packages (chubs)

- Country (\$1.00/lb.)
- Southern (\$1.00/lb.)
- Italian (\$1.00/lb.)
- Maple (\$1.00/lb.)
- Plain (unseasoned): no charge