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Mon-Fri 8:00am - 5:00pm Sat 8:00 - 12:00pm

Pork Processing Procedures & Options List

The best time to deliver your live hog for slaughter is 8:00 - 10:00 am. Hogs are accepted by appointment only. Please circle the choice of cuts that you would like. Do you want the hog split for 2 different people. Yes or No

All options marked in red indicate the most popular choice.

**Hams**

There are 2 hams per hog. Each ham can be cut differently.

*Hams can either be left fresh or smoked.*

Ham #1 Would you like it? **Smoked**, **Fresh**, **Put in Saus.**

Cutting Instructions? Skip if ham goes to saus. Circle answer

**Sliced** (1/2", 5/8", or 3/4"), **Roasts** (2lb, 3lb, or 4lb), **Cut in 1/2, Whole**

Notes: \_\_\_\_\_

Ham #2 Would you like it? **Smoked**, **Fresh**, **Put in Saus.**

Cutting Instructions? Skip if ham goes to saus. Circle answer

**Sliced** (1/2", 5/8", or 3/4"), **Roasts** (2lb, 3lb, or 4lb), **Cut in 1/2, Whole**

Notes: \_\_\_\_\_

**Shoulders**

There is 1 Boston Butt, 1 Picnic per shoulder. 2 shoulders per hog.

B. Butt #1 Would you like it? **Smoked**, **Fresh**, **Put in Saus.**

Cutting Instructions? Skip if B.B goes to saus. Circle answer

**Sliced** (1/2", 5/8", or 3/4"), **Roasts** (2lb, 3lb, or 4lb), **Cut in 1/2, Whole**

Notes: \_\_\_\_\_

B. Butt #2 Would you like it? **Smoked**, **Fresh**, **Put in Saus.**

Cutting Instructions? Skip if B.B goes to saus. Circle answer

**Sliced** (1/2", 5/8", or 3/4"), **Roasts** (2lb, 3lb, or 4lb), **Cut in 1/2, Whole**

Notes: \_\_\_\_\_

Picnic #1 Would you like it? **Smoked\*\***, **Fresh**, **Put in Saus.**

**Sliced** (1/2", 5/8", or 3/4"), **Roasts** (2lb, 3lb, or 4lb), **Whole**

Notes: \_\_\_\_\_

Picnic #2 Would you like it? **Smoked\*\***, **Fresh**, **Put in Saus.**

**Sliced** (1/2", 5/8", or 3/4"), **Roasts** (2lb, 3lb, or 4lb), **Whole**

Notes: \_\_\_\_\_

**\*\*You must smoke the picnic with the boston butt. However, you can smoke the Boston Butt without the picnic**

**Bacon (2 per hog)**

Bacon #1 Would you like it? **Smoked**, **Fresh**, **Put in Saus.**

How would you like it sliced? **Thin**, **Standard**, or **Thick**

Notes: \_\_\_\_\_

Bacon #2 Would you like it? **Smoked**, **Fresh**, **Put in Saus.**

How would you like it sliced? **Thin**, **Standard**, or **Thick**

Notes: \_\_\_\_\_

**Jowls (2 per hog)**

Jowls (both) Would you like it? **Smoked**, **Fresh**, **Put in Saus.**

How would you like it sliced? **Thin**, **Standard**, or **Thick**

Notes: \_\_\_\_\_

**Loins (2 per hog)**

Loin #1 Would you like it? **Smoked\*\***, **Fresh**, **Put in Saus.**

Would you like it? **Bone-in**, or **Boneless**

Cutting Instructions? Skip if you chose saus. Circle answer

**Sliced** (1/2", 5/8", or 3/4"), **Roasts** (2lb, 3lb, or 4lb), **Cut in 1/2, Whole**

Notes: \_\_\_\_\_

Loin #2 Would you like it? **Smoked\*\***, **Fresh**, **Put in Saus.**

Would you like it? **Bone-in**, or **Boneless**

Cutting Instructions? Skip if you chose saus. Circle answer

**Sliced** (1/2", 5/8", or 3/4"), **Roasts** (2lb, 3lb, or 4lb), **Cut in 1/2, Whole**

Notes: \_\_\_\_\_

**\*\* Loins must be bone-in to smoke them**

**Sausage Options** (bulk breakfast saus. is default) no extra charge

Would you like the breakfast saus? **Mild**, **Med**, or **Hot**

If you choose one of the below options WMP will assist you in placing your order.

Combination of mild, med, or hot saus.	Yes	No	
<u>Breakfast Saus. Patties</u>	<b>Yes</b>	<b>No</b>	\$1.00 lb
<u>Breakfast Saus. Links</u>	<b>Yes</b>	<b>No</b>	\$1.80 lb
<u>*Fresh Italian Links</u>	<b>Yes</b>	<b>No</b>	\$2.00 lb
<u>**Smoked Polish Keilbasa Links</u>	<b>Yes</b>	<b>No</b>	\$2.50 lb
<u>**Smoked Bratwurst Links</u>	<b>Yes</b>	<b>No</b>	\$2.50 lb
<u>**Smoked Link Saus.</u>	<b>Yes</b>	<b>No</b>	\$2.50 lb

\*20 lb minimum

\*\*25 lb minimum

**Other Options**

<u>Ribs</u>	<b>Cut in 1/2,</b>	<b>Block,</b>	<b>Saus</b>
<u>Head</u>	<b>Yes</b>	<b>No</b>	
<u>Save Fat</u>	<b>Yes</b>	<b>No</b>	
<u>Ham Hock</u>	<b>Yes</b>	<b>No</b>	
<u>Neck Bone</u>	<b>Yes</b>	<b>No</b>	
<u>Liver</u>	<b>Yes</b>	<b>No</b>	

**Base Prices**

\$.67 lb Rail Weight    \$30.00 Kill Fee    \$10 Flat Fee to divide hog.

**Additional Fees if Applicable**

Smoked Ham or Shoulder	\$20.00 per ham or shoulder
Smoked Bacon	\$12.00 per bacon
Smoked Jowl	\$7.00 per jowl
Smoked Shaved Ham	\$25.00 per ham
Smoked Loin (bone-in).	\$12.00 per side

We LOVE To **"MEAT"** Your Needs