

Pork Processing Cut Instructions | Pricing Sheet

Pre Delivery Instructions

- #1: deliver your hogs between 8:00am - 10:00am on the day of your appointment
- #2: hand us a completed cut instructions sheet at the time of delivery or complete online form.

Worksheet Instructions

- #1: All options marked in **RED** indicate the most popular choice.
- #2: if you are only receiving 1/2 of a hog, all options marked "option #2" do not apply to you.

Hams				Jowls (2 per hog)			
There are 2 hams per hog. Each ham can be cut differently Hams can either be fresh, smoked, or put into sausage				Jowls (both) Smoked, Fresh, Put in Saus			
How would you like it sliced? Thin, Standard, Thick				The smoking fee per jowl is \$7			
Ham #1 Would you like it Smoked, Fresh, Put in Saus				Loins (2 per hog)			
Cutting Instructions: Skip if ham goes to sausage. Circle answer				Loin #1 Smoked,** Fresh, Put in Saus			
Sliced (1/2", 5/8", or 3/4"), Roasts (2lb, 3lb, or 4lb), Cut in 1/2, Whole				Cutting instructions: Skip if you choose sausage.			
The smoking fee per ham is \$20				Bone - in or boneless			
Ham #1 Would you like it Smoked, Fresh, Put in Saus				Sliced (1/2", 5/8", or 3/4"), Roasts (2lb, 3lb, or 4lb), Cut in 1/2, Whole			
Cutting Instructions: Skip if ham goes to sausage. Circle answer				The smoking fee per Loin is \$12.			
Sliced (1/2", 5/8", or 3/4"), Roasts (2lb, 3lb, or 4lb), Cut in 1/2, Whole				Loin #2 Smoked,** Fresh, Put in Saus			
The smoking fee per ham is \$20				Cutting instructions: Skip if you choose sausage.			
Shoulders (2 per hog)				Bone - in or boneless			
There is 1 boston butt & 1 picnic per shoulder.				Sliced (1/2", 5/8", or 3/4"), Roasts (2lb, 3lb, or 4lb), Cut in 1/2, Whole			
B. Butt #1 Would you like it Smoked, Fresh, Put in Saus				The smoking fee per Loin is \$12.			
Cutting Instructions: Skip if B.B. goes to sausage. Circle answer				** loins must be bone - in to smoke			
Sliced (1/2", 5/8", or 3/4"), Roasts (2lb, 3lb, or 4lb), Cut in 1/2, Whole				Sausage Options (bulk breakfast sausage is default) no extra charge			
The smoking fee per shoulder is \$20				Would you like the breakfast saus: Mild, Med, Hot			
B. Butt #2 Would you like it Smoked, Fresh, Put in Saus				If you choose one of the below options WMP will assist			
Cutting Instructions: Skip if B.B. goes to sausage. Circle answer				you in placing your order.			
Sliced (1/2", 5/8", or 3/4"), Roasts (2lb, 3lb, or 4lb), Cut in 1/2, Whole				Combination of mild, med, or hot saus Yes No			
The smoking fee per shoulder is \$20				Breakfast Sausage Patties Yes No \$1.50 lb			
Picnic #1 Would you like it Smoked,** Fresh, Put in Saus				Breakfast Sausage Links Yes No \$1.80 lb			
Cutting Instructions: Skip if picnic goes to sausage. Circle answer				*Fresh Italian Links Yes No \$2.20 lb			
Sliced (1/2", 5/8", or 3/4"), Roasts (2lb, 3lb, or 4lb), Cut in 1/2, Whole				**Smoked Polish Keilbasa Links Yes No \$2.70 lb			
The smoking fee per shoulder is \$20				**Smoked Bratwurst Links Yes No \$2.70 lb			
Picnic #2 Would you like it Smoked,** Fresh, Put in Saus				**Smoked Link Sausage Yes No \$2.70 lb			
Cutting Instructions: Skip if picnic goes to sausage. Circle answer				*20 lb minimum ** 25 lb minimum			
Sliced (1/2", 5/8", or 3/4"), Roasts (2lb, 3lb, or 4lb), Cut in 1/2, Whole				Other Options			
The smoking fee per shoulder is \$20				Ribs Cut in 1/2, Block, Saus			
** You must smoke the picnic with the boston butt. However, you can smoke the Boston Butt without the picnic.				Head Yes No			
Bacon (2 per hog)				Save Fat Yes No			
Bacon #1 Would you like it Smoked,** Fresh, Put in Saus				Ham Hock Yes No			
Sliced: thin, standard, thick				Neck Bone Yes No			
The smoking fee for bacon is \$12 per side				Liver Yes No			
Bacon #2 Would you like it Smoked,** Fresh, Put in Saus				Save all the bones Yes No \$5 fee			
Sliced: thin, standard, thick				Divide the whole hog into 2 portions \$6 fee per hog			
The smoking fee for bacon is \$12 per side				Choose more than one sausage to make \$8 fee per hog			
				Smoked Shaved Ham \$25 per ham			

Pricing (domestic hog)

The kill fee is \$35 per hog

The base processing fee is \$.75 per lb carcass weight. This is for hogs up to 225 lbs carcass weight

Any hog whose carcass weight is 225 - 275 lbs will be charged an additional \$.03 per lb carcass weight

Any hog whose carcass weight is 275 + lbs will be charged an additional \$.05 per lb carcass weight

Notes: _____

