



Old Salt Custom | Meat Processing  
2840 Bozeman Ave, Helena MT 59601  
(406) 458-5137 processing@oldsaltco-op.com

**PORK** WHOLE HALF TAG #\_\_\_ HOT WT\_\_\_ KILL DATE \_\_\_\_\_

Rancher name and phone \_\_\_\_\_

Customer name and phone \_\_\_\_\_

Customer address \_\_\_\_\_

<b>CHOPS</b> Circle and/or fill to select	Bone-in Boneless	Thickness _____ Inches	Chops Per Package _____ <i>Minimum is 2 per pack</i>
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<b>SHOULDER</b> Circle and/or fill to select	Roast Bone in Boneless	Steaks Steaks/pack _____ <i>Minimum is 2 per pack</i>	Country Style Ribs Ribs/pack _____ <i>Minimum is 2 per pack</i>
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<b>LEG</b> Circle to select	Smoked Ham (Cured & Cooked) <i>Portioned into 2 roasts and 4 steaks</i> <i>Up charge \$20 per ham</i>	Fresh Roast Bone in or Boneless
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<b>BELLY</b> Circle to select	Smoked Bacon (Cured & Cooked) Sliced: Thick or Thin Pack size 1 LB 2 LB <i>Up charge \$20 per belly</i>	Fresh Roast
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<b>OTHER</b> Circle to select	Smoked Hocks <i>Up charge \$5 per hock</i> Boneless Roast/Chops <i>Up charge \$10 half, \$20 whole</i>
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<b>GROUND</b> Circle to select	Pack Size 1 LB 2 LB All ground is packed in chubs
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All cuts & sausage are vacuum sealed.  
Ground is packed in chubs. Meat is frozen and packed into boxes.

<b>FRESH SAUSAGE</b> Circle and/or fill to select	Breakfast..... Bulk or Link # of batches _____ <i>Add J &amp; C</i> Italian..... Bulk or Link # of batches _____ <i>Add J &amp; C</i> Kielbasa..... Bulk or Link # of batches _____ <i>Add J &amp; C</i> Bratwurst..... Bulk or Link # of batches _____ <i>Add J &amp; C</i> Hot Link..... Bulk or Link # of batches _____ <i>Add J &amp; C</i>
<b>10 lb per batch</b> <i>Bulk sausage up charge is \$20 per batch</i> <i>Link sausage up charge is \$40 per batch</i>	<i>Add jalapeno &amp; cheese for \$15/batch</i>

# SLAUGHTER/PROCESSING PRICES AND AGREEMENTS

Slaughter/deposit: **\$100**; Processing fee: **\$1.25/LB** hot carcass weight.  
*Please make sure animals are sorted/corralled when we arrive on site.  
If it takes more than 30 minutes to begin, a **\$25** charge will be added.*

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Additional slaughter fees: **\$10** per pig to haul the guts/hide/head.  
Depending on location, extra charge may apply if longer travel time is required from Helena, Montana (determined when scheduling).

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**\$100** deposit due at the time of booking one or more animals; this fee is non-refundable.

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Final invoice due at the time of meat pickup (no exceptions).

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We look forward to serving you!  
Please call with any questions.

All packaged meat goes directly into freezer upon completion. Customer is contacted and has 10 business days to pickup. Every additional day after 10 requires a **\$5** per day charge. We have very limited freezer storage space!

If customers do not pickup meat within 3 months time once the order is complete, we will discard product due to space limitations.

## NOTES

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