



BEEF PROCESSING FORM

Today's date: _____

Customer Information:

Name: _____

Phone #: _____

Email: _____

Animal Information:

Whole Beef Half Beef Split Half Hind Quarter Front Quarter

Purchased from: _____

Drop off date: _____

Packaging & Cutting Information:

Roasts:

Arm Roast-- 2-3# 3-4# 4-5# Burger

Chuck Roast-- 2-3# 3-4# 4-5# Burger

Sirloin Tip-- 2-3# 3-4# 4-5# Burger

Rump Roast* 2-3# 3-4# 4-5# Burger

*Select Bone in or Boneless

Steaks:

Rib Steaks—Bone-in or Boneless(Ribeye)

Thickness _____

Number per package _____

T-Bones/Porterhouse or NY Strip/Filet Mignon

Thickness _____

Number per package _____

Sirloin Steak

Thickness _____

Number per package _____

Round Steak and/or Cube Steak

Number per package (R) _____

Number per package (C) _____

Miscellaneous:

Flank Steak Yes No

Skirt Steak Yes No

Short Ribs Yes No

Boiling Beef Yes No

Soup Bone Yes No

Brisket Yes No

Stew Meat Yes No # of pkgs _____

Heart Yes No

Liver Yes No

Tongue Yes No

Canning Yes No _____

Burger:

Bulk: 1 pound 1 ½ pounds 2 pounds

Patties: 4oz 5oz 8oz No Patties

Amount of patties _____

Additional Instructions:

Winner's Meats Use Only

Hanging Weight _____

Cubing _____

Grinding _____

Canning _____

Pattying _____

H/L/T _____



PORK PROCESSING FORM

Today's date: _____

Customer Information:

Name: _____

Phone #: _____

Email: _____

Animal Information:

Whole Pig --or-- Half Pig

Purchased from: _____

Drop off date: _____

Packaging & Cutting Information:

Whole Pig contains 2 of each: Ham, Side, Loin, Shoulder

<p style="text-align: center;">Ham</p> <p>Fresh- Whole CIH Slice Cutlets Sausage # per pkg _____</p> <p>---or---</p> <p>Cured- Whole CIH Slice # per pkg _____</p>	<p style="text-align: center;">Side</p> <p>Fresh Side- Slice or Sausage pound(s) per pkg _____</p> <p>---or---</p> <p>Cured Bacon- Thick or Thin pound(s) per pkg _____</p>																												
<p style="text-align: center;">Loin</p> <p>Bone-in Chops- Thickness: _____ # per pkg: _____ -or Roast 2-3# 3-4# 4-5#</p> <p>---or---</p> <p>Boneless Tenderloin- Cube Butterfly Roast # per pkg: _____ or weight: _____</p>	<p style="text-align: center;">Shoulder</p> <p>Steaks- Thickness: _____ # per pkg: _____ ---or---</p> <p>Roast- 2-3# 3-4# 4-5# CIH Whole ---or---</p> <p>Sausage</p>																												
Winner's Meats Use Only																													
<p style="text-align: center;">Miscellaneous</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">Hocks</td> <td style="width: 15%;">Fresh</td> <td style="width: 15%;">Smoke</td> <td style="width: 15%;">Saus</td> </tr> <tr> <td>Jowl</td> <td></td> <td>Yes</td> <td>Saus</td> </tr> <tr> <td>Back Bones</td> <td></td> <td>Yes</td> <td>Saus</td> </tr> <tr> <td>Spare Ribs</td> <td></td> <td>Yes</td> <td>Saus</td> </tr> <tr> <td>Liver</td> <td></td> <td>Yes</td> <td>No</td> </tr> <tr> <td>Lard</td> <td></td> <td>Yes</td> <td>No</td> </tr> <tr> <td>Cracklings</td> <td></td> <td>Yes</td> <td>No</td> </tr> </table>	Hocks	Fresh	Smoke	Saus	Jowl		Yes	Saus	Back Bones		Yes	Saus	Spare Ribs		Yes	Saus	Liver		Yes	No	Lard		Yes	No	Cracklings		Yes	No	<p style="text-align: center;">Sausage</p> <p>Styles include: Bulk, Patty, Stuff, Smoke, Brats</p> <p>Choice 1: _____</p> <p>Choice 2: _____</p> <p>Choice 3: _____</p> <p>Additional Instructions: _____ _____</p>
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