



PORK PROCESSING

PRICING AND REQUIREMENTS LISTED ON THE BOTTOM OF THIS FORM

Name: _____ Whole
 Address: _____
 Phone Number: _____ Half
 Can we contact you via text? Yes No
 Farmer: _____
 Tag: _____ Live Weight: _____
 Hanging Weight: _____
 Drop off Date: _____

INSTRUCTIONS:

SELECT YOUR CUT IF THERE'S AN OPTION (Check or "X" yellow box)	SELECT YES OR NO. -OR- MAKE CHANGES TO STANDARD THICKNESS OF STEAKS & CHOPS	MAKE CHANGES TO STANDARD PACKAGING SIZES BELOW	CHECK or "X" THIS BOX TO GO WITH OUR STANDARD CUT FOR YOUR ENTIRE ORDER	CHECK or "X" THE BOX TO PUT THE CUT IN SAUSAGE
CUTS	THICKNESS	PACKAGE	OUR STANDARD CUT & PACKAGING (CHECK or "X" YELLOW BOXES TO CHOOSE THAT OPTION)	Put in Sausage / Ground pork
<input type="checkbox"/> Whole or 1/2 hams(Cured) and / or <input type="checkbox"/> Ham Steaks (Cured) <input type="checkbox"/> Ham Cutlets (Raw) \$.65/lb			1/2 Hams 1 / pack <input type="checkbox"/> CURED	<input type="checkbox"/>
<input type="checkbox"/> Bacon (Cured)	YES / NO		1 lb packs <input type="checkbox"/> CURED	<input type="checkbox"/>
<input type="checkbox"/> Jowl (Cured)	YES / NO		1 lb packs <input type="checkbox"/> CURED	<input type="checkbox"/>
<input type="checkbox"/> Hocks (Cured)	YES / NO		1 lb packs <input type="checkbox"/> CURED	<input type="checkbox"/>
<i>Ham, Bacon, Jowl, and Hocks can be left raw. Just let us know in one of the boxes above.</i>				
<input type="checkbox"/> Shoulder / Butt Roast and / or <input type="checkbox"/> Pork Steaks			Pork Steaks 3/4" <input type="checkbox"/> 4 per pack	<input type="checkbox"/>
<input type="checkbox"/> Tenderloin (whole)	YES / NO	<small>Only available with boneless chops or loin roast</small>	NO. Left on chops	
<input type="checkbox"/> Loin Roast(boneless) and / or <input type="checkbox"/> Pork Chops	BONE IN / BONELESS		Pork Chops Bone In <input type="checkbox"/> 3/4" - 4 per pack	<input type="checkbox"/>
<input type="checkbox"/> Baby Back Ribs	YES / NO	<small>Only available with boneless chops or loin roast</small>	NO. Left on chops	
<input type="checkbox"/> Ribs	YES / NO		Yes	<input type="checkbox"/>
<input type="checkbox"/> Bulk Pork (unseasoned) or <input type="checkbox"/> Bulk Sausage (seasoned)			Sausage (Mild Breakfast) 1 lb packs	<input type="checkbox"/>
Extra Options				
<input type="checkbox"/> Sausage Patties	YES / NO		25lb min - \$2.00/lb	
<input type="checkbox"/> Breakfast Sausage Links	YES / NO		25lb min - \$2.00/lb	
<input type="checkbox"/> Bratwursts	YES / NO	<small>Blue Ribbon/ Italian/ Cajun/Beer/Cheddar/Hawaiian</small>	25lb min - \$2.00/lb	
<input type="checkbox"/> LEAF LARD	YES / NO			
<input type="checkbox"/> BACK FAT	YES / NO			
<input type="checkbox"/> HEAD	YES / NO		\$.65 per pound additional charge for organ meat/head (only available if requested by farmer at drop off)	
<input type="checkbox"/> HEART	YES / NO			
<input type="checkbox"/> LIVER	YES / NO			
<input type="checkbox"/> TONGUE	YES / NO			

CALL: JESSY (314)757-7694 WITH ANY QUESTIONS. EMAIL YOUR CUT SHEET TO: CUTS@OAKHILLPROCESSING.COM OR TEXT YOUR CUT SHEET TO: (314)757-7694.

CUTTING INSTRUCTIONS NEED TO BE TURNED IN WITHIN TWO DAYS OF DROP OFF. STANDARD CUTS ARE APPLIED IF NOT RECEIVED.
 STANDARD FEES: *Kill Fee-\$55/Hog. *Disposal-\$10/Hog. *Processing-\$.75/lb (Hanging weight). *Curing-\$1.25/lb (Raw Weight).
 ADDITIONAL FEES: *Seasoned bulk sausage-\$.65/lb. *Whole Hog in sausage-\$1.15/lb (Hanging weight). *3% fee on credit/debit cards