

# Sage's Meat Processing-Hog Processing Worksheet

Purchased from (Farmer's Name):

Your Name: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Alternative: \_\_\_\_\_ City: \_\_\_\_\_ Zip: \_\_\_\_\_

PRODUCT: (WHOLE OR HALF) **NO QUARTERS** \*There is a fee for single steaks, it is .46¢/lb\*

**\*\*Mark with a ✓ or X & please answer all questions\*\***

## **From Loin(s) choose all Roasts, all Chops or Both Roast & Chops:**

*\*Standard is 1 Roast per Half (2 roast total if you got a whole pig) rest Chops.\**

\_\_\_ Loin Roast → \_\_\_ Weight    \_\_\_ Bone In Standard    OR \_\_\_ Boneless  
\_\_\_ Chops → \_\_\_ Per Package    \_\_\_ Bone In Standard    OR \_\_\_ Boneless

## **From Shoulder(s) choose all Roasts, all Steaks or Both Roast & Steaks:**

*\*Standard is 2 Roast per Half (4 roast total if you got a whole pig) rest Steaks.\**

\_\_\_ Shoulder Roast → \_\_\_ Weight  
\_\_\_ Shoulder (Pork) Steak → \_\_\_ Per Package

## **Choose Yes or No to the following: If no, the meat will go into your ground product choice(s).**

\_\_\_ Plate Ribs (Spare Ribs)  
\_\_\_ Neck Bones (Used for soups)  
\_\_\_ Shoulder Hocks.....If yes, \_\_\_ Fresh    OR    \_\_\_ Smoked

## **Choose from the following for the Ham(s): (1 Ham per Half – approx. 10% of total hanging weight)**

### **Fresh Ham is totally plain – Not cured**

\_\_\_ Standard Regular Cut is 2 ham roasts and center steaks (2 steaks per package)  
OR \_\_\_ All Fresh Ham Roast → \_\_\_ Weight  
OR \_\_\_ All Fresh Ham Steak → \_\_\_ Per Pkg (Normally large steaks, recommend 2 max per package)  
**OR**        **\*\* Can have a Fresh & a Smoked Ham if you have a Whole Hog\*\***

### **Smoked Ham, it is Cured and Smoked. (This is Standard)**

\_\_\_ Standard Regular Cut is 2 ham roasts, center steaks (2 steaks per package) and a smoked hock.  
OR \_\_\_ All Smoked Ham Roast → \_\_\_ Weight  
OR \_\_\_ All Smoked Ham Steak → \_\_\_ per Pkg (Normally large steaks, recommend 2 max per package)

## **Choose Side Pork (Fresh Belly) or Bacon (Smoked Belly) (1 Belly per Half): packaged in approx. 1lb pkgs.**

\_\_\_ Side Pork → Thickness: \_\_\_ Medium    \_\_\_ Thick (Thicker than the stores)    \_\_\_ Thin  
OR    **\*\* Can have Side Pork & Bacon if you have a Whole Hog. \*\***  
\_\_\_ Bacon → Thickness: \_\_\_ Medium    \_\_\_ Thick (Thicker than the stores)    \_\_\_ Thin

## **Choose what you would like your trimmings to be made into: All 1# packages.**

**PUT a ✓ or X ON THE ONES YOU WANT, WE'LL SPILT THE MEAT. Choices may be limited by processor.**

___ Ground Pork (Unseasoned Meat)	
___ Bulk (1# packages) Sausage (Breakfast Sausage)	___ Beer Brats
___ Linked Sausage (Breakfast Sausage)	___ Cheddar Brats
___ Pattied Sausage (Breakfast Sausage)	___ Jalapeno Brats
___ Regular Brats	___ English Banger
___ Specialty Brats ----->	___ Jalapeno & Cheddar Brats
___ Bulk Italian    OR    ___ Linked Italian	___ Green Pepper & Onion Brats
___ Bulk Chorizo    OR    ___ Linked Chorizo	___ Hot Dogs
___ Fresh Polish    OR    ___ Smoked Polish	

## **Please answer Yes or No to the following:**

\_\_\_ Liver    \_\_\_ Tongue    \_\_\_ Heart    \_\_\_ Lard (Normally in approx. 2lbs bags\*extra fee\*)

**Special Requests/ Notes to the Butcher:**