HOG PROCESSING SHEET

Willie Joes Processing Tel-979-561-8272 Fax-979-561-8285

Name:	For Office Use:	
Phone:	Date	
	Smoked Boneless or Bone-In (\$5 each) or Steaksthickness per pkg. or Roasts or Bone out for trimmings or Bone out for trimmings Other Notes:	
	thickness per pkg (Bone-In)or Boneless Chopsand Baby Back Ribsor Bone out for trimmings	
Tenderloins	WholePeppered & Smoked (\$8 each)Use for Trimmings	
	Spare Ribs (Whole Slab) or St. Louis Ribs & Rib Tips or Bone out for trimmings	
Pork Butt	Roasts orWhole or Pork Steaks thickness per pkg or Country Style Ribs or Bone out for trimmings	
	ers Roasts or Shoulder Steaksthickness per pkg. or Bone out for trimmings	
Bacon (Belly)	Cured, Smoked & Sliced (\$7.50/belly) Regular or Peppere Natural Cured, Smoked & Sliced (\$10/belly) Regular or Peppere Fresh Bellies Leave on ribs	
Trimmings	Pan Sausage (\$0.20/lb) Ground Pork# per pkg. Pork Sausage Links (\$1.20/lb) Pork / Beef Sausage (\$1.20/lb plus cost of beef) Beef/Pork Ratio	
Head	quartered or bone out for trimmings Jowl Bacon (\$5/jowl)	
Organs	Circle) Yes or No Hocks (Circle) Yes or No	
Save Fat	Circle) Yes or No Save all Bones (\$0.06/lb) (Circle) Yes or No	
Feet	Circle) Yes or No (Must know at time of drop off)	