

WILEY PROCESSING, LLC-PIG

Name: _____

Phone Number: _____

Address: _____

Whole: _____ 1/2: _____

Loin

Roast: _____ Weight (circle one): 2-3lbs 4-5lbs

Pork Chops: _____ Thickness: ¾", 1", 1 ¼"

Tenderloin: _____

Shoulder

Shoulder Roast: _____ Weight (circle one): 2-3lbs 4-5lbs

Country Style Ribs: _____

Grind All Shoulder: _____

Side

Spare Ribs: _____

Grind All Side: _____

Belly

Fresh Side: _____ Sliced or Slab

Grind All Belly: _____

Fresh Ham

Ham Steaks: _____ Thickness: ½", ¾", 1"

Ham Roast: _____ Whole or Halved

*(1/2 of pig half only on ham roast)

Hocks: _____

Sausage Types (10# Minimum, 2 Choices)

Breakfast Sausage: _____

Chorizo: _____

German: _____

Italian: _____

Spicy Breakfast: _____

OR (No sausage)

Ground Pork _____

Stew Meat _____

*If there is a cut you would like that is not listed, just ask! *Don't Cure cuts

*No ¼ of pig orders

Storage Fees - \$5.00 Per Bag/Per Week after customer notification of beef completion

****OFFICE USE ONLY:**

Slaughter Date: _____ Hanging Wt: _____ Computer Tag: _____