

Pork Cutting

Name: _____

Phone: _____

Owner of Pork: _____

Ham	Thick	Qty/Pack
<input type="checkbox"/> Fresh Roast		
<input type="checkbox"/> Ham Slices		
<input type="checkbox"/> Smoked		

Door County Custom Meats & Processing

Sturgeon Bay, WI 920.746.0304

Pricing	Carcass Weight:	_____ LBS
<input type="checkbox"/> Slaughter		Full- \$35 Half - \$20
<input type="checkbox"/> Cutting*	Per lb of Carcass	\$.52 (\$50 minimum)
<input type="checkbox"/> Brats	Per lb of brats	\$1.69
<input type="checkbox"/> Smoking (Ham & Bacon)	Per lb of meat	\$.80

Belly	Thick	Qty/Pack
<input type="checkbox"/> Side Pork		
<input type="checkbox"/> Ribs		
<input type="checkbox"/> Bacon		
<input type="checkbox"/> Pork Chops		

Shoulder	Thick	Qty/Pack
<input type="checkbox"/> Roast		
<input type="checkbox"/> Steak		
<input type="checkbox"/> Smoked		
<input type="checkbox"/> Country Style Ribs		
Butt	Thick	Qty/Pack
<input type="checkbox"/> Steak		
<input type="checkbox"/> Roast		
<input type="checkbox"/> Boneless Roast		

*Cutting includes cutting, boning, and vacuum packing of steaks, roasts, and other cuts; as well as ground pork in 1 or 2lb packages.

*Any pork half under 85lb will have a \$50 minimum fee.

<u>Organ Meats & Other</u>	<u>Head</u>
<input type="checkbox"/> Liver	<input type="checkbox"/> Pork Sausage Seasoned
<input type="checkbox"/> Heart	<input type="checkbox"/> Ground Pork Sausage Plain
<input type="checkbox"/> Tongue	
<input type="checkbox"/> Lard	
<input type="checkbox"/> Shanks	

Special Instructions:

About Door County Custom Meats

•We are USDA certified and inspected.

•We can provide transportation for an additional fee if you are not able to bring your live animal to our facility. We also have holding pens to store the animals for a short time if needed.

•The animal **MUST** be in good health and able to stand up in order for us to process it.

•**Prices are subject to change without notice.**