

Farmers Info

Last Name \_\_\_\_\_

Contact Phone \_\_\_\_\_

Your Info (WSDA Required)

Name \_\_\_\_\_

Address \_\_\_\_\_

Contact Phone \_\_\_\_\_

**Shoulder BUTT**

Option #1 STEAKS \_\_\_\_ per pack

Option #2 COUNTRY RIBS

Option #3 BOTH Steaks & Country Ribs

Option #4 Shoulder Butt ROAST

Option #5 GRIND-Trim

Steaks Per Pack ----- 2/3/4

Roast Size 2-3, 3-4, 4-5 lbs. each

**LOIN**

Option #1

Standard Bone-In Chops \_\_\_\_ per pack

With 1 Sirloin Roast per ½ hog

Option #2

Bone-In ALL Chops 2 per pk

(no Sirloin Roast)

Option #3

Boneless Chops 4 per pack, Baby Back

Ribs & Tenderloin

(add \$5. Per ½ hog)

Option #4 OTHER

---

Option #5 GRIND-Trim

Chops Per Pack----- 2/3/4

Roast Size 2-3, 3-4, 4-5 lbs. each

**SIDE**

-----Spareribs-----

Option #1 YES -Spareribs

Option #2 NO -more for Trim

----- Belly-----

**\*Fresh Side Pork**

Option #1 Whole Belly

Option #1 1/2 Slab Fresh Belly

Option #2 1/lb. Slab Side Pork

Option #3 Sliced Side Pork

**\*Smoked BACON**

Option #4 Whole Bacon

Option #5 1/lb. Slab Bacon

Option #6 Sliced Bacon

Option #7 GRIND-Trim

Sliced Thin, \*Med, OR Thick

**Picnic Shoulder**

Option #1 Fresh ROAST

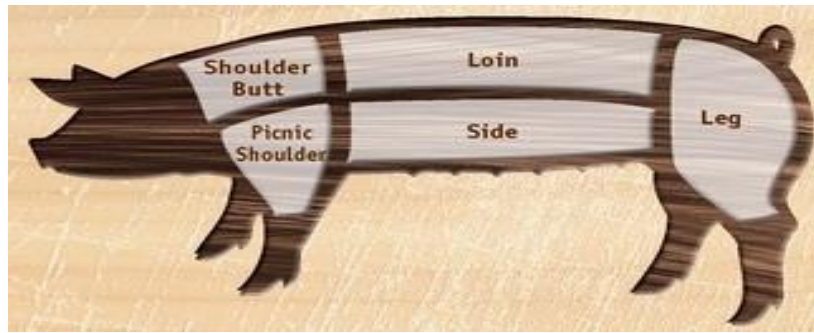
Option #2 Fresh ROAST

& SMOKED SHANK

Option #3 SMOKED for PICNIC HAM

Option #4 GRIND-Trim

Roast Size 2-3, 3-4, 4-5 lbs. each



**LEG**

Option #1 Fresh Leg ROAST

& Fresh Hock

Size Roast 2-3, 3-4, 4-5 lbs. each

**Smoked Leg HAM**

**(Cured & Smoked)**

Option #2 HAM Whole

& Smoked Hock

Option #3 HAM Cut 1/2

& Smoked Hock

Option #4 HAM Cut 1/4

& Smoked Hock

Option #5 GRIND-Trim

**TRIM (pick one)**

Option #1 Fresh Ground Pork (Bulk Only)

Option #2 Maple BULK Sausage      Option #6 Maple LINK Sausage

Option #3 Country BULK Sausage      Option #7 Country LINK Sausage

Option #4 Mild Italian BULK Sausage      Option #8 Mild Italian LINK Sausage

Option #5 Hot Italian BULK Sausage      Option #9 Hot Italian LINK Sausage

Option #10 25/lbs. Bratwurst (call for flavors add 1.99/lb.)

Shoulder BUTT \_\_\_\_\_ SIDE \_\_\_\_\_

Picnic Shoulder \_\_\_\_\_ LOIN \_\_\_\_\_

LEG \_\_\_\_\_ TRIM \_\_\_\_\_

Belly \_\_\_\_\_ Per Pack \_\_\_\_\_ Steaks Per Pack \_\_\_\_\_ Roast Size \_\_\_\_\_

## 2024 WSDA Processing Fees

(Beef, Lamb and Pork Butchered beginning Nov 1<sup>st</sup>, 2022)

### Beef

**\$135. Butcher** (Slaughter/Harvest fee per animal),

plus **\$0.99/lb. Hanging Weight Cutting and Wrapping.**

with additional processing available

\$250. Butcher Only (leave at the farm, and cut your own)

**Half Beef carcass orders need to be at least 200/lbs. for us to wrap split quarters.**

### Hogs

**\$85. Butcher** (Slaughter/Harvest fee per animal),

plus **\$0.99/lb. Cutting and Wrapping.**

Additional fees for curing & smoking, bacon slicing, sausage seasoning.

\$150. Butcher Only (leave at the farm, and cut your own)

**Whole Hog carcass orders need to be at least 140/lbs. for us to wrap split halves.**

### Sheep/Goats

**\$60. Butcher** (Slaughter) Fee per animal,

plus **\$0.99/lb. Cutting and Wrapping/ \$60.Minimum**

with additional/special cuts available

\$80. Butcher Only (leave at the farm, and cut your own)

**Whole Sheep or Goat carcass orders need to be at least 50/lbs. for us to wrap split halves.**