Your Info (WSDA Required)

Name

Address

Contact Phone

**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

**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

**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

Farmers Info

Last Name

Contact Phone

**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

![A close-up of a watch

Description automatically generated with medium confidence]()

**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 Jan. 1st, 2024)

**2024 WSDA Processing Fees**

**(Beef, Lamb and Pork Butchered beginning January 1st 2025)**

**Beef**

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

**plus $0.99/lb. Hanging Weight Cutting and Wrapping. (Bow Location $1.19/lb vacuum sealed)**

**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. (Bow Location $1.19/lb vacuum sealed)**

**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 (Bow Location $1.19/lb vacuum sealed)**