

Hog Questionnaire

We guarantee all our processing to the customer's 100% satisfaction.

Customer Name:

Customer Phone Number:

Do you want your Bacon smoked or as Side Pork?(Smoked is how you buy it at the store.)

Supplier Name:

(Who brought in the Hog?)

If you choose Bacon, Do you want regular or thick sliced bacon?

Date Hog brought in:

How many pounds of Bacon do you want per package?

How much of the Hog are you getting?

What size roasts would you like? (Average is 3 lbs)

Do you want your Ham Smoked or Fresh? Would you like it cut in Quarters or into Hams and Ham Steaks?

Do you want a Picnic Ham instead of Roasts?

Do you want your hocks Fresh, Smoked or Ground into your Sausage?

On the next part of the hog you can pick from: (if you are getting a whole hog, you can pick 2)

(Most prefer Grind their hocks for more Sausage meat.)

Country Style Ribs have a bone on one side and are always cut at 1" thick.

Do you want any liver?

Cottage Bacon is your steaks boned out, cured, smoked and sliced like bacon.

Which type of cure would you like us to use for your Smoked Hams, Bacon, Chops, etc.

What thickness do you want your Steaks and Pork Chops? (¾" is store thickness, 1" is great for grilling. You can choose any thickness.)

(We offer the **No Nitrate Celery Powder Cure** which has only about 1/3 the amount of salt or the **Old Fashioned** Golden Cure. The smoking fee is the same regardless of which cure you choose.)

Do you want any of your pork chops smoked? If Yes, how many?

Which sausages would you like out of your trim

Plain Ground Pork (in 1 lb bags)

Seasoned Sausage (Biscuits & Gravy or Brkfst) Italian Sausage (Pizza, Spaghetti or Lasagna)

Breakfast Links

Country Style (Breakfast, espcially with eggs)

Wieners Fresh Brats

Jalepeño Cheddar Brats

Smoked Brats

Wild Rice Brats Variety Pack (A little of each of the sausages.)

(Most people typically pick 3 items and get 1/3rd of each or pick 4 and get 1/4th of each, etc.)

Please add any additional comments or questions you may have:

We will call you to confirm and review your cutting instructions. What is a good time (during business hours) to call?

If you want kidneys, ears, feet or heads, we'll need this info no later than the morning the animal comes in.