



Custom Butchering, Wild Game Processing, Retail Market  
600 S. Hwy 141 Crivitz, WI 54114  
Phone: (715) 854-3681  
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www.pelkinsmeat.com

Tag #: \_\_\_\_\_ Hanging Weight: \_\_\_\_\_ Farmer's Name: \_\_\_\_\_

Pork Processing Work Sheet: Slaughter Date: \_\_\_\_\_ Clerk: \_\_\_\_\_  
Name: \_\_\_\_\_ Phone: (\_\_\_\_) \_\_\_\_\_

Please Choose: ☐ Whole Hog ☐ 1/2 Hog ☐ Freezer Wrap \$.80 / lb. ☐ CryoVac \$1.00 / lb.  
Box to Keep: ☐ Heart ☐ Liver ☐ Tongue ☐ Fat ☐ Leaf Lard ☐ Neck Bones

Butchering Cuts:

Pork Chops: ☐ Yes Steaks/Chops Per Pack \_\_\_\_\_ (Min 2)  
Steak/Chop Thickness \_\_\_\_\_ (3/4 Standard)

Roast: ☐ Sirloin Roast Weight \_\_\_\_\_ (3-4 lbs. Standard)

Pork Shoulder (Butt): ☐ Pork Steaks ☐ Butt Roast ☐ Roast and Steaks

Ribs: ☐ Spare Ribs ☐ Country Style Ribs

Hocks: ☐ Fresh ☐ Smoked @1.69 lb.

Hams: ☐ Fresh ☐ Smoked @1.69 lb.

☐ Whole Ham ☐ 1/2 Ham ☐ Hams & Steaks ☐ All Steaks

Bacon: ☐ Smoked @ \$1.89 lb. Thickness: \_\_\_\_\_ (Packed in 1 lb Packs)  
☐ Side Pork ☐ Sliced (\$8.00 per slab) ☐ Whole

Picnic: ☐ Fresh ☐ Smoked @ \$1.69 lb

\*1/2 hog please choose 1 option / whole hog 2 options\*  
(\$5 per additional sausage product)

Sausage: ☐ Ground Pork ☐ Breakfast (Reg or Maple) ☐ Brat

☐ Bulk or ☐ Links Brat Flavor: \_\_\_\_\_

\*Sausage charge: \$1.79 lb. Bulk or \$2.79 lb. in casings.

Boxes / Baskets

FOR OFFICE USE ONLY

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Special Instructions:

Freezer: \_\_\_\_\_ Boxes \_\_\_\_\_ Baskets Aisle: \_\_\_\_\_

Our facility is Hazard Analysis & Critical Control Points (HACCP) Certified & USDA Inspected