

Homestead Meats
741 West 5th Street
Delta, CO. 81416
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jburns@homesteadmeats.com

Name _____
Address _____
City & State _____
Phone _____
E-mail _____
Producer _____

Processing fee is \$0.80 cents lb, Kill fee is \$45
Curing your hams and bacons, etc. \$1.50 cents lb.
Slicing fresh side is \$0.42 cents lb.
Link Sausage from your pork trim is \$2.50 lb extra
Kill and Chill \$65.00

Pork Cutting Instructions

For a whole pork or half pork (please circle one)

For a whole pork you may choose one, two or all three of the following:

For half a pork you may choose two of the following: (circle choices)

Country Style Ribs -- Shoulder Steaks -- Shoulder Roasts

Size of roasts 2-3 lbs or 3-4 lbs or 4-5 lbs. (please circle one)

How many steaks in a package _____

Pork Fat yes or no

Choose from: Fresh Ground Pork, Breakfast, Chorizo, Sweet Italian, Hot Italian, Cajun,
or German Brand Sausages (**two flavors on whole pork, one flavor on half pork**)
Or Breakfast Links @ \$2.50 lb.

How many pork chops in a package? _____

How thick? 3/4", 1", or 1 1/4" thick (please circle one)

Bone or Boneless (please circle one)

Fresh side or Bacon (circle one)

Sliced regular (3/16), thin (1/8), or thick (1/4) (circle one)

Hams cured yes or no

Left whole

Cut in half

Ham steaks and roasts

Fresh Ham yes or no

*Roast size 2-3 lbs 3-4 lbs or 4-5 lbs

Feel free to call us with any questions at (970) 874-1145 Thank You!