

Homestead Meats
741 W. 5TH Street
Delta, CO. 81416
Ph:970-874-1145
Fax: 970-974-1147
gracie@homesteadmeats.com

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

PORK CUTTING INSTRUCTIONS

For a whole pork or half pork (please circle)

Processing fee is \$.85 cents per pound, based on the hanging weight. Kill Fee is \$55.00. Curing and smoking your hams and bacon, etc. is \$1.75 per pound. Slicing fresh side is \$0.42 per pound. Link sausage from your pork trim is \$2.50 lb extra. Kill and Chill is \$75.00

For a whole pork you may choose one, two or all three of the following:
For a half pork you may choose two of the following: (circle choices)

Country Style Ribs-- Shoulder Steaks—Shoulder Roasts

Size of roasts 2-3 lbs 3-4 lbs 4-5lbs (please circle one)
How many shoulder steaks in a package _____

Pork Fat: yes or no

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

How many pork chops per package: _____
How thick? 3/4", 1", 1 1/4" thick (please circle one)
Bone in or Boneless (please circle one)

Fresh side or Bacon (circle one)
Sliced regular (3/16") thin (1/8") thick (1/4")

Hams Cured: yes or no

Fresh Ham : yes or not
Roast size: 2-3 lbs 3-4 lbs 4-5 lbs

Left whole
Cut in half
Ham steaks & roasts

FEEL FREE TO CALL US WITH ANY QUESTIONS AT (970-874-1145)