

SCHMIDTS MEAT MARKET
319 PINE ST.
PO BOX 542
NICOLLET, MN 56074

CUSTOM HOG PROCESSING

A	_____
I	_____

(Initials)

Pickup Date

(Date)

NAME: _____
(First) (Last)

ADDRESS: _____

Hauling (101) Y _____
(Miles)
N

ADDRESS: _____

CITY/STATE/ZIP: _____

HOME PHONE: () _____

Live Weigh Y _____
(Pounds)
N

BUS. PHONE: () _____

ANIMAL FROM: _____

Hanging Weight _____
(Pounds)

CUSTOMER INSTRUCTIONS - CIRCLE CHOICES

	WHOLE HOG	HALF HOG	OTHER: _____		COUNTRY STYLE RIBS Y N
LW	(201)	(203)	_____		
SL	(210)	(212)	_____		SPARE RIBS Y N
PROC	(230)	(230)	_____		
PKG	(240)	(242)			HOCKS Y N LARD Y N
	CHOP THICKNES	CHOPS PER PKG	ROAST SIZE	PORK STEAK	STEAKS PER PKG
	1/2"	1	2#	1/2"	1
	2/3"	2	2 1/2#	REG 5/8"	2
	REG 3/4"	3	3#	2/3"	3
	1"	4	3 1/2#	3/4"	4
	1 1/4"	5	4#	1"	5
	1 1/2"	6	4 1/2#		6
Other	_____				
				SIDE PORK Y N	FRESH HAMS Y N
				(270)	
				_____ Sliced	_____ Steaks
				_____ Slab	_____ Roasts

SAUSAGE MAKING			
<i>(Utilization of Trimmings)</i>			<u>Loc</u>
_____	Farmer Style	(330) Lbs	_____
_____	Fresh Bratts	(350) Lbs	_____
_____	Gretzwurst	(356) Lbs	_____
_____	Ground Pork - Seasoned	(272) Lbs	_____
_____	Ground Pork - Unseasoned	(271) Lbs	_____
_____	Liver Sausage	(357) Lbs	_____
_____	Landjaeggars	(331) Lbs	_____
_____	Patties - Seasoned	(274) Lbs	_____
_____	Patties - Unseasoned	(273) Lbs	_____
_____	Pork Links - Fresh	(345) Lbs	_____
_____	Pork Links - Smoked	(346) Lbs	_____
_____	Polish	(342) Lbs	_____
_____		Lbs	_____
_____		Lbs	_____

CURING DESIRED			
			<u>Loc</u>
_____	Bacon(s)	Y N (245) Lbs	_____
	Thick		
	Medium		
	Thin		
_____	Ham(s)	Y N (246) Lbs	_____
	Whole		
	Cut in half		
	Cut in quarters		
	Center slices & Rsts		
	Deboned-Sliced	(247)	
	Deboned-Shaved	(248)	
_____	Shoulder(s)	Y N (252) Lbs	_____
	Steaks		
	Roasts		
_____	Loin(s)	Y N (254) Lbs	_____
_____	Hock(s)	Y N (253) Lbs	_____
_____	Rib(s)	Y N (255) Lbs	_____

Special Instructions: _____