

Pork Processing Instructions Customer Details

To maintain quality & allow for processing emicency, cut instructions must be received within 40 hours or animal drop on or standard cuts will be applied.									
Nam	e:								
Address: Tag Number:									
Phor	ne Daytime:			F	Phone Evening:				
Hog	Bought From:			Sellers Phone Number:					
Date	Butchered:		Date Cu	Date Cut:			Date Called:		
	Count:			Hanging Weight:			☐ Whole Hog ☐ Half Hog		
			Mark	c the Des		-			
# ′ S	Primal	Option	I	Portioning/Thickness			Special I	nstructions	
	☐ Shoulder	☐ Picnic		lbsea		ea			
		☐ Boston Butt		lbs.		ea			
		☐ Steaks	☐ ½'	" 34" []1"	ea			
	☐ Jowl	Cure							
	☐ Belly	☐ Cure							
	☐ Spare Ribs			Whole		1 ea			
		☐ Cure			Center (
	☐ Ham	☐ Fresh	☐ ½'		Whole	ea			
	_	☐ Cutlets				ea			
		☐ Cure	□ Cı	ut Whole		1 ea			
	Hock	☐ Fresh	□ Cı	ıt 🗌 Whole		1 ea			
	Loin	☐ Chops	☐ ½'	" 3/4" [1"		☐ Boneless	☐ Bone-in	
	LOIII	☐ Baby Back R	Rib	Whole		1ea	(Eliminates Bor	ne-On Loin/Chops)	
Trim Ground / Sausage		Option I	Packaging	Special Instructions					
		Chubs	1lb.	☐ Plain ☐ Maple		alt-N-Pepper ell Pepper & Oi	☐ Sage nion ☐ Italian	☐ Breakfast	
Patties		1/4	1lb.	☐ Ground	l / Plain	☐ Sausage			
Brats		1/4	1lb.	☐ Regular	r	☐ with Che	ese or		

By signing this form, you affirm that all information and instructions provided are accurate and final.

Customer Signature:	Date: / /

A courtesy call will be made upon completion of an order.

Unless prior arrangements have been made, a product not picked up within 10 days from the date you are called will have \$5.00 per day storage fee added to the total price. Any product left after 90 days will be disposed of, unless prior arrangements have been made.

EMAIL PROCESSING INSTRUCTIONS TO: info@hermannwursthaus.com



HERMANN WURST HAUS DELI & MARKET HOURS

MONDAY - SATURDAY 8:00 AM - 4:00 PM SUNDAY 8:00 AM - 2:00 PM

234 E. 1st St., Hermann, MO 573-486-2266 HermannWurstHaus.com

For Internal Use Only:

Box Weight	Trim Weight					
D1 Poy Count	Total Poy Count					
P1 Box Count	Total Box Count					
NOTES						
No	123					
Lbs. Kill Fee @ \$95						
Lbs. — Processing @						
Lbs. — Cure @ \$2.50/l						
Lbs Brats @ \$2.50/						
Lbs Total						