



Pork Processing

www.crescentmeats.com
instructions@crescentmeats.com

Name:			
Home Phone:		Cell Carrier:	
Cell Phone:			
Email:			
Notify By:	Phone	Email	Text (cell carrier required)
Date:			
Farmer:			
Weight:		Tag#	

Choose Size of Animal Receiving

Whole

Half

Roast Size: Avg 2-3#

Steak Thickness: Avg: 1/2" or 3/4"

Steak Per Pack: Min. of 2

Chops Thickness: Avg: 3/4" or 1"

Chops Per Pack: Min. of 3

Note: Cuts highlighted in orange are considered a basic cut

Cuts	X if want (if don't want goes towards trim except for organ meats)	Comments
Heart		
Tongue		
Liver - 1# packs		
Lard - not rendered		
Neck Bones		
Fresh Hocks		
Smoked Hocks - extra charge		
Shoulder Roast		
Pork Steaks		
Pork Chops		
Spare Ribs		

Half Pig: Choose 1 option Whole Pig: Choose up to 2 options

Side Pork		
Bacon - extra charge		

Half Pig: Choose 1 option Whole Pig: Choose up to 2 options

Fresh Ham		
Smoked Ham - extra charge		
Cutting Options: 2-3#, 4-5#, Cut in half, Quarter, Whole, Center slice / ends (most common)		

Half Pig: Choose 1 option Whole Pig: Choose up to 2 options

Bag Trim		
Ground Pork 1# Bulk (no spice)		
Country 1# Bulk - extra charge		
Country Links 12 oz - extra charge		
Maple 1# Bulk - extra charge		
Maple Links 12 oz - extra charge		
Southern 1# Bulk- extra charge		
Southern Links 12 oz - extra charge		
Italian 1# Bulk		
Fresh Brats - extra charge		Regular Flavor with 5 per pack only

Additional Comments: