

All Processing Forms **MUST** be complete and **ACCOMPANY** the animal when dropped off or **WILL BE** cut by regular process!

Pork Processing Form

Windham Butcher Shop
247 Varney Mill Road
Windham, Maine 04062
Phone: (207) 892-4203
Fax: (207) 892-5956

Pen #:

Ear/ID Tag#:

Smoke Meat #

WEIGHT

Name:

Farm Name: (if using label)

Address:

Phone:

Email:

*Customer (if different than producer):

Whole Pig Half Pig Roaster:

Lbs. Information:

Size of Roast:

lbs.

Hams (2)

Loins (2) (pork Chops)

Smoked
Choose One

Fresh
Choose One

- Whole
 Cut in Half
 Center Sliced
 Sliced

- Whole
 Cut in Half
 Center Sliced
 Sliced
 All Ground

- Bone in
 Boneless
Thickness of chops: 1" 1¼" 1½"

Boston Butt (2) (Blade)

Rib End (2)

- Country Style Spareribs
 Roast

- Chops
 Country Style Spareribs or
 Roast

Shoulders (2)

Sirloin Roast (2)

Smoked
Choose One

Fresh
Choose One

- Whole
 Cut in Half
 Sliced

- Whole
 Cut in Half
 Sliced
 All Ground

- Yes
 No (Chops)

Other

- Head
 Leaf lard (fat)
 Fat Back
 Heart
 Hocks Fresh or Smoked
 Liver Sliced or Whole

Bacon (2)

Smoked

Fresh

- Sliced 1lb or 2lb Chunks
 Slab (not Sliced) Slab (not Sliced)

Sausage (ground)

Notes

*Whole Pig-choice of 2

*½ Pig choice of 1

- Breakfast Hot Italian Sweet Italian
 Fresh Ground

Information:

Processing Forms must accompany each Animal.
All cuts are packaged in vacuum packed bags.
All scraps and unused sections will be ground.
As the producer it is your responsibility to contact YOUR customers regarding finished product as well as PAYMENT arrangements.

Pickup:

Windham Butcher Shop will notify you when your product is ready for pick-up.
Payment is **DUE** at the time of pick-up via CHECK or CASH.
All orders **MUST** be picked-up within 5 days of notification or will be subject to a storage charge.
Remember to bring boxes or coolers when retrieving your order!

Smoke Meat Completed

Smoke Meat lb.