



Nettles Sausage, Inc.

190 SW County Road 240

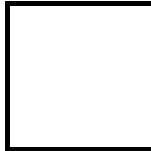
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CUSTOM PROCESSING SHEET

Slaughter Date:		Pen #	
Contact:		Split	Y N
Address:			
City / State / Zip:			
Phone:			
E-Mail Address:			

Standard way to have your hog processed for **BEST** yield is the **SHADED** boxes

DO YOU WANT:	FEET	YES	NO	HEAD	YES	NO	SKIN	YES	NO	FAT	YES	NO	
SHOULDERS	BOSTON BUTTS	WHOLE	HALF	SLICED	PICNIC	WHOLE	HALVED	SLICED	PUT IN SAUSAGE				
HAMS	FRESH	WHOLE	HALF	HOCKS	SMOKED	WHOLE	HALVED	SLICED	HOCKS	PUT IN SAUSAGE			
BELLY	FRESH SIDE	WHOLE	SLICED	RIND ON	RIND OFF	SMOKED BACON	WHOLE	SLICED	RIND ON	RIND OFF	PUT IN SAUSAGE		
LOIN	FRESH PORK CHOPS	1/2"	3/4"	1"	6 per pack	4 per pack	SMOKED PORK CHOPS	1/2"	3/4"	1"	6 per pack	4 per pack	PUT IN SAUSAGE
RIBS	WHOLE	SPLIT											
SAUSAGE	PAN	FRESH LINK	SMOKED MILD LINK		SMOKED HOT LINK		WHOLE HOG AS SAUSAGE						
Service:									SMOKE TAGS				

NOTES:



-- Any processed hog not picked up within 30 days will be disposed of --

Signature: _____ Date: _____

By signing above customer agrees that they have verified that the above instructions have been followed and are correct