



Pork - Custom Processing Order Sheet

Blue Star Meats Inc.

616.392.4291 bluestar meat.com

Date:

Weight:

Smoked Weight:

Slaughter Fee:

For Office Use Only

Customer Name:

Customer Phone #:

Purchased from: (Farmer)

SMOKED (Cured and smoked pink in color like a normal ham)

Choose one or some of each

- Fresh Ham
- Fresh Ham Steak → Thickness Inches (1/2" is average)
- Smoked Ham Roast → Can be left whole, or cut in a certain size Roast lbs
- Smoked Ham Steak → Thickness Inches (1/2" is average)

Out of the pork belly chose one of the following:

- Smoked Bacon → Thickness (Indicate how sliced) Regular Thick Thin
- Fresh side pork → Thickness (Indicate how sliced) Regular Thick Thin

Indicate size of roast for the following:

- Pork Loin Roast → Size in pounds (3 lbs average) lbs
- Pork Shoulder Roast → Size in pounds (3 lb is average) lbs

Indicate number (Quantity) per pack on the following:

- Pork chops → Quantity perpack
- Pork Steaks → Quantity perpack

Choose YES or NO on the Following. NOTE: items marked "NO" will be ground and put into the sausage

YES/NO

- Pork Hocks → Indicate smoked or fresh Smoked Fresh
- Pork Spare Ribs
- Pork Neck Bones

Indicate type of sausage you would like: (1 lb packages)

- Traditional breakfast sausage
- South West Style breakfast sausage (more sage and crushed red pepper)
- Ground pork (no spice)
- Italian sausage

Please note any special instructions: