

Pork Cut Sheet

Contact Information

Customer Name: _____

Customer Phone Number: _____

This number will be TEXTED when your order is completed

Name of who you are receiving the animal from: _____

Are you receiving a whole or half animal? _____

CUSTOMER NOTICE:

Cut sheets for hogs **MUST** be submitted within 24 hours of the animal being dropped off. If we do not have your order when we are ready to process, it will be cut as a standard cut at the expense of the customer. No exceptions!

PLEASE CIRCLE OR HIGHLIGHT YOUR PREFERENCE

Any preference not circled or highlighted will be trimmed and used for ground pork.

CUT	Any preference not circled or highlighted will be trimmed and used for ground pork.
Bone In Pork Chops	½” ¾” 1” 1 ¼” - Grind
Spare Ribs	Keep or Grind
Bone In Pork Butt SELECT 1	Keep Whole - Cut in Half - ¾” Pork Steaks - Grind
Ham SELECT 1 <small>(smoked – add \$2/lb.) (Labeled “Not for Sale”)</small>	Keep Fresh Whole Ham - Keep Fresh Cut in ½ Boneless - Grind Smoked Whole Ham - Smoked ½ Hams Boneless - Smoked Ham Steaks ¾”
Pork Belly SELECT 1 <small>(Bacon– add \$5/lb.) (Labeled “Not for Sale”)</small>	Keep Fresh Whole Pork Belly - Slice for Fresh Pork Side (\$2/lb.) - Grind Maple Bacon - Peppered Bacon - Original Bacon

GROUND PORK OPTIONS (5 POUND MIN. PER SELECTION)		Below you will find a few options of how to split up your ground pork.
WHOLE HOG – CHOOSE UP TO 3 OPTIONS		
HALF HOG – CHOOSE UP TO 2 OPTIONS		
Unseasoned Pork <small>(1 lb. bags)</small>	How would you like your ground split? _____	Examples of 2 options (½ hog):
Pork Patties <small>(\$1/lb.) (1/3 lb. patties - 4 per pk)</small>	How would you like your ground split? _____	5 lb. hatch brats & rest original breakfast sausage bags
Hatch Green Chili Bratwurst (\$4/lb.)	How would you like your ground split? _____	½ original breakfast sausage bags & ½ original breakfast links
Original Bratwurst (\$4/lb.)	How would you like your ground split? _____	Examples of 3 options (whole hog):
Breakfast Sausage (\$2/lb.) <small>(1 lb. bags)</small>	How would you like your ground split? Bold _____ Original _____ Maple _____	5 lb. original brats, rest ½ original breakfast bags, ½ original breakfast links
	How would you like your ground split? Bold _____ Original _____ Maple _____	1/3 unseasoned pork, 1/3 bold breakfast patties, 1/3 original breakfast patties
Breakfast Patties (\$3/lb.) <small>(1/4 lb.)</small>	How would you like your ground split? Bold _____ Original _____ Maple _____	5 lb. hatch brats, 5 lb. original brats, rest maple breakfast bags
Breakfast Links (\$3/lb.) <small>(10 per pack)</small>	How would you like your ground split? Bold _____ Original _____ Maple _____	<i>If you need help making your selections or on how to split your ground products, please ask. We can be contacted by phone or email.</i>

Meade Locker and Processing, LLC

Pork Processing

General Information

Business Hours:

Monday – Friday: 8am to 6 pm

Saturday: 9am to 1pm

Business Phone: 620-371-4056

Business Address: 152 N Post St. PO Box 321 Meade, KS 67864

Business Email: meadelocker@gmail.com

Business Website: www.meadelocker.com

Fees (effective on animals slaughtered 4/1/2025 or after)

Slaughter/Offal Disposal Fee - \$75

Processing Fee - \$0.75/lb. carcass weight

Late Pick Up/Storage - \$30 per week per order (applied after 10 days of initial contact)

Single Cut Vacuum Bag – add \$30

Vac Bag Ground Product – add \$30

Notes from Meade Locker

The curing process for Hams and Bacons takes 7-10 days. Please be patient as we work to get you the best possible product.

Bacon is hand cut and therefore will be thick cut. We do not offer, or have the ability to make, thin cut bacon. Please make your selections accordingly.

Smoked Bacon, Hams, and Ham Products will be labeled “Not for Sale” meaning they are able to be used by the individual processing the animal but are not able to be resold for public use.