



308-778-6900
BlackSheepMeatsLLC@gmail.com
BlackSheepMeats.net
216 S Walnut St
Arnold, NE

Black Sheep Meats

*Please fill out form & E-mail to: BlackSheepMeatsLLC@gmail.com
or drop off at Black Sheep Meats during operating hours*

PIG PROCESSING FORM

REQUIRED:

Today's date: _____

Contact Information

Name: _____

Address: _____

Phone #: _____

Cell #: _____

Email: _____

Animal Information

☐ Whole Pig

☐ Half Pig

☐

☐

Purchased from: _____

Drop off date: _____

Additional Information/Special Instructions (continue on back if needed)

Packaging & Cutting : Standard Cut

Mix of hand wrap & vac seal

Butcher Fee: \$95

Split Fee: \$15

Disposal Fee: \$20

Cut, Grind & Wrap: \$1.30 per lb (hang weight)

Roasts: (3 to 5 lbs):

Yes

No

Whole Pork Butt:

Yes

No

Whole Pork Shoulder:

Yes

No

Pork Chops: Circle: 2 per pack 4 per pack OR Pork Loin

Circle One: Bone-in OR Boneless

Pork Steaks: 2 per pack 4 per pack

Country Ribs: Yes No

Spare Ribs: Yes No

Leaf Lard: Yes No

Fresh Ground Pork: 25 lb combined minimum for grind: \$.50 per lb _____LBS

Fresh Pork Belly/Side Pork: Yes No

Sliced (Uncured Bacon): \$.50 per lb: Yes No

Specialty Cuts: Additional Pricing Listed: 25 lb combined minimum for grind

Custom Grind: \$1.00 per lb: Breakfast Sausage:____LBS Italian Sausage____LBS

Cured: \$1.50 per lb

Bacon:_____ Hams:_____ Ham Hocks:_____

Smoked & Cured: \$3.50 per lb

Bacon:_____ Hams:_____ Ham Hocks:_____

Links: 25 lb combined minimum

Hot Dogs: \$5.00 per lb:_____lbs (12.5 lb minimum)

Bratts: \$5.00 per lb:_____lbs (12.5 lb minimum)

Breakfast Sausage: \$5.00 per lb_____(12.5 lb minimum)

Pepperoni: \$6.50 per lb_____(12.5 lb minimum)