

Johnson Sausage Shoppe & Catering

416 Hwy. 16. - Rio, WI 53960
Ph.(920) 992-MEAT (6328)
Fax. (920) 992-3716

Kill Date: _____

www.JohnsonsSausage.com

e-mail: Chris@JohnsonsSausage.com

MSG & Gluten Free

Hog Sheet

Name: _____ Home Ph. # 920/608 _____

Farmer Name: _____ Ear Tag _____

½ HOG OR WHOLE HOG

Pork Chops: (Smoked or Fresh or **Both**) ¾" thick OR 1" thick -- Chops/Pack: _____

Pork Steaks or Butt Roast: (Smoked or Fresh or **Both**) ¾" thick or 1" thick - Steaks/ Pack: _____

Roast Size: 2-3# 3-4# 4-5# or Grind for more Sausage

Ribs: Spare Ribs - Country Style Ribs or Grind

Extra Services:

Jowl Bacon: \$4 pkg. Liver Sausage: \$4 lb. Ground Lard \$5

Smoked Bacon or Grind (for More Sausage)

Hams Smoked or Grind (for More Sausage) or Shredded **BBQ** Pork (2 lb bags)
Leave Whole or Cut in 1/2 or 1/3's

Trimming Choices:

Circle as many as you want

Pork	Fresh	Italian	Bulk	Smoked	Breakfast	Smokie	Ground
<u>Sausage</u>	<u>Brats</u>	<u>Sausage</u>	<u>Italian</u>	<u>Brats</u>	<u>Link</u>	<u>Links</u>	<u>Pork</u>
\$2.00 lb.	\$2.00 lb.	\$2.00 lb.	\$2.00 lb.	\$3.00 lb.	\$3.00 lb.	\$3.50 lb.	\$2.00

Slaughter Charge: \$25 \$50

Hanging Weight: _____ x 65¢ lb. = _____

Smoking Weight: _____ x \$1.25 lb. = _____

Trim Weight: _____ x ¢ lb. = _____

Hams/Bacon Sliced: _____ x \$5 ea = _____

BBQ Pork: _____ x \$5 lb. = _____

Total \$ _____

Boxes of Cuts _____ Hams, Bacon, Sausage _____

State Inspected Slaughter Facility #293 Open 7 DAYS A WEEK from: 7a-7p

