

# Johnson Sausage Shoppe & Catering

416 Hwy. 16. - Rio, WI 53960

Ph. 920-992-MEAT (6328)

[www.JohnsonsSausage.com](http://www.JohnsonsSausage.com)

e-mail: [Chris@JohnsonsSausage.com](mailto:Chris@JohnsonsSausage.com)

MSG & Gluten Free

Kill Date: \_\_\_\_\_

## Hog Sheet

Name: \_\_\_\_\_ Cell Ph. # 920/608 \_\_\_\_\_

Farmer Name: \_\_\_\_\_ Ear Tag \_\_\_\_\_

1/2 HOG OR WHOLE HOG

Pork Chops: (Smoked or Fresh or Both) 3/4" thick OR 1" thick -- Chops/Pack: \_\_\_\_\_

Pork Steaks or Butt Roast: (Smoked or Fresh or Both) 3/4" 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: \$5/ pkg. Braunschweiger: \$5 lb. Liver Sausage: \$5 lb. Ground Lard \$2 lb.

**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 Sausage	Fresh Brats	Italian Sausage	Bulk Italian	Smoked Brats	Breakfast Links	Smokie Links	Ground Pork
\$2.50 lb	\$2.50 lb	\$2.50 lb.	\$2.50 lb.	\$4. lb.	\$4 lb.	\$4.50 lb.	\$2.00

Slaughter Charge: \$30 \$60

Hanging Weight: \_\_\_\_\_ x 80¢ lb. = \_\_\_\_\_

Smoking Weight: \_\_\_\_\_ x \$1.50 lb. = \_\_\_\_\_

Trim Weight: \_\_\_\_\_ x ¢ lb. = \_\_\_\_\_

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

BBQ Pork: \_\_\_\_\_ x \$8 lb. = \_\_\_\_\_

Total \$ \_\_\_\_\_

Boxes of Cuts \_\_\_\_\_ Hams, Bacon, Sausage \_\_\_\_\_

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

Text/Pic: 920-382-1166 Chris Johnson (24 hours)