

HOG CUSTOM

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Brick Church Meats More

931-888-6328

3865 Blackburn Hollow Rd.

Pulaski, TN 38478

Name: _____

Live Weight _____

Phone: _____ **Drop off Date:** _____

Hang Weight _____

Email address: _____

Half Hog

Producer: _____

Whole Hog

Effective February 1, 2026

Custom Processing Pricing:

Harvest	\$50.00
Process	\$1.10/lb HW
Organs	\$25.00

Boxes for Pickup?	Yes	No	
Fat	Yes	No	
Organs-add'l \$25	Yes	No	*Must be requested at drop off

Roasts- Bone In 3-4 lb.

Ham	Whole	Half	Grind	Sliced	_____thickness	Cutlets- 5-1lb pks
Shoulder	Whole	Half	Grind			
Boston Butt	Whole	Half	Grind			

Chops Bone In - 2 per pk _____ Thickness

Tenderloin _____ Whole Sliced Grind

Ground - _____ **1lb pkg *Packaged in Chubs / Tubes**

_____	Ground Pork	(No Seasoning)
_____	Mild Sausage	25 lb. minimum
_____	Hot Sausage	25 lb. minimum
_____	Italian Sausage	25 lb. minimum

Ribs _____ Half Rack Whole Slab Grind

Any additions, substitutions, or special requests made on this cut sheet—including but not limited to specialty cuts, packaging requests, or product modifications—will require the entire order to be processed and billed at USDA Inspected processing Rates.

X _____

Bacon \$3.00/lb.** _____ **Mark ALL that Apply...** _____ ***We cure with Sea Salt Only** _____ Grind

Sliced??? _____ *Cured _____ Smoked _____ Pork Belly _____

_____ Thin _____ Thick _____ Leave Whole

****NOTE: Most bacon purchased in grocery stores has been both cured AND smoked.**

Jowl _____ **yes** _____ **no** _____ Cured _____ Smoked