



Since 1927

Fischer's

MEAT MARKET

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**DROP OFF APPOINTMENTS FOR SLAUGHTER - NO LATER THAN 10AM
 DAY OF APPOINTMENT**

PORK

Name: _____

Phone Number: _____

Drop Off Date: _____ **How Many Hogs:** _____ **Circle One: Whole Hog - Half Hog**

| | | | |
|--------------------------------|------------------|--|------------------|
| Slaughter Fee | \$50.00 | Unsmoked Sausage (2lb link) | \$1.50 per pound |
| Disposal Fee | \$15.00 | Smoked Sausage (2lb link) | \$1.75 per pound |
| Custom Processing: Single Wrap | \$1.20 per pound | *Smoked Sausage with Cheese & Jalapeno (2lb link) | \$2.25 per pound |
| Double Wrap | \$1.40 per pound | *Italian Sausage | \$1.75 per pound |
| Retail Processing: Single Wrap | \$1.40 per pound | *Fully Cooked Sausage | \$2.00 per pound |
| Double Wrap | \$1.60 per pound | *Fully Cooked with Cheese & Jalapeno | \$2.50 per pound |
| Cure and smoke | \$.99 per pound | *Smoked Bratwurst | \$2.00 per pound |
| Boneless Chops | \$10.00 per half | *Smoked Bratwurst with Cheese & Jalapeno | \$2.50 per pound |
| Boneless Hams | \$10.00 per ham | *Hot Link | \$2.00 per pound |
| Ham Cutlets | \$15.00 per ham | *Taco Links | \$2.50 per pound |
| Sack Sausage | \$.60 per pound | *Summer Sausage | \$2.25 per pound |
| Save Fat | \$6.00 | *Summer Sausage with Cheese & Jalapeno | \$2.75 per pound |
| Divide into Halves | \$3.00 per half | (All sausages with astric are a 25# minimum requirement) | |

Lamb/Goat: Flat Rate Fee \$165.00. Sausage is Charged by the Pound.

CUTTING ORDER

*** If no option is selected it automatically goes to Sausage ***

| CUTS | Choose an Option | Cure & Smoke Ham | Cut Size for Ham Circle One | Cutlets: How Many per Package |
|----------|--------------------------------------|-------------------------------------|---|-------------------------------------|
| Ham | Ham or Cutlets | Yes or No | Whole - Halved Quartered - Sliced | 4 or 6 |
| Bacon | Cure & Smoke Bacon | Circle Bacon Thickness | | Standard 1lb packs |
| | Yes or No | Thin - Regular - Thick | | |
| Shoulder | Circle an Option | Roasts - How Heavy Per Roast | Steaks - How Thick / How Many per Pack | C/S Ribs - How Many per Pack |
| | Roasts - Steaks - Country Style Ribs | | / 4 or 6 | 4 or 6 |
| Chops | Bone-In or Boneless | How Thick | How Many per Pack | |
| | | | 4 or 6 | |

Circle Which Items You Would Like

| | | | | |
|--------------------|-------|-------|-----|-------|
| Whole Rack of Ribs | Heart | Liver | Fat | Bones |
|--------------------|-------|-------|-----|-------|

For 1 hog we request that you only choose 1 - 25# minimum sausage and then pick which option you want the rest of the trimmings made into. Call for any further questions please.

| | | | | | |
|---------|--|-------------------|---------------|------------------|----------------|
| Sausage | 1 - 25# Minumim | | | | |
| | Circle Which Sausage You Would Like the Rest of the Trimmings made into | | | | |
| | Ground Pork | Regular Breakfast | Hot Breakfast | Unsmoked Sausage | Smoked Sausage |