

# PORK

## Bayard Processing "Processing Is Our Business"

No 103

Bayard, NE 69334  
Phone 308-586-1665

Customer's Name \_\_\_\_\_ Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_ Phone \_\_\_\_\_

Pork Live Wt. \_\_\_\_\_ Sausage \_\_\_\_\_

Pork Slaughtering Fee \_\_\_\_\_ Beef Trim \_\_\_\_\_

Cut, Wrap, Freeze \_\_\_\_\_ @ \_\_\_\_\_ ¢ = \_\_\_\_\_

**GRAND TOTAL** \_\_\_\_\_

CURE TAG # \_\_\_\_\_

LOCATION

Cured Ham, Picnic, Hocks, Wt. \_\_\_\_\_ @ **60¢** = \_\_\_\_\_

|  |                               |  |
|--|-------------------------------|--|
|  | TOTAL FRESH BAG COUNT         |  |
|  | TOTAL FRESH SAUSAGE BAG COUNT |  |
|  | TOTAL SMOKED MEAT COUNT       |  |
|  | TOTAL BAG COUNT               |  |

CURE TAG # \_\_\_\_\_

Cured Bacon Wt. \_\_\_\_\_ @ **60¢** = \_\_\_\_\_

\_\_\_\_\_ Picnic Roast \_\_\_\_\_ Pkg.  
Cured - Fresh

\_\_\_\_\_ Ham Roast \_\_\_\_\_ Pkg.  
Cured - Fresh

**Trimming**  
\_\_\_\_\_ Breakfast Sausage \_\_\_\_\_ Pkg.

\_\_\_\_\_ Picnic Steak \_\_\_\_\_ Pkg.  
Cured - Fresh

\_\_\_\_\_ Ham Steak \_\_\_\_\_ Pkg.  
Cured - Fresh

\_\_\_\_\_ Garlic Sausage \_\_\_\_\_ Pkg.

\_\_\_\_\_ Pork Butt Roast \_\_\_\_\_ Pkg.  
Cured - Fresh

\_\_\_\_\_ Bacon Fresh \_\_\_\_\_ Pkg.  
Sliced - Chunk

\_\_\_\_\_ Ground Pork  
Unseasoned \_\_\_\_\_ Pkg.

\_\_\_\_\_ Pork Butt Steak \_\_\_\_\_ Pkg.  
Cured - Fresh

\_\_\_\_\_ Bacon Cured \_\_\_\_\_ Pkg.  
Sliced - Chunk

\_\_\_\_\_ Head \_\_\_\_\_ Pkg.

\_\_\_\_\_ Pork Loin \_\_\_\_\_ Pkg.  
Chops - Roast

\_\_\_\_\_ Spare Ribs \_\_\_\_\_ Pkg.

\_\_\_\_\_ Tongue \_\_\_\_\_ Pkg.

Lard \_\_\_\_\_ Chuck \_\_\_\_\_ Grind

\_\_\_\_\_ Neck Bones \_\_\_\_\_ Pkg.

\_\_\_\_\_ Liver \_\_\_\_\_ Pkg.

Not Wanted \_\_\_\_\_

\_\_\_\_\_ Hocks \_\_\_\_\_ Pkg.  
Cured - Fresh

\_\_\_\_\_ Heart \_\_\_\_\_ Pkg.

**TOTAL FINISH WEIGHT** \_\_\_\_\_

# BEEF

## Bayard Processing "Processing Is Our Business"

No 240

Bayard, NE 69334  
Phone 308-586-1665

Customer's Name \_\_\_\_\_ Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_ Phone \_\_\_\_\_

Beef Live Wt. \_\_\_\_\_ Brand Inspection Fee \_\_\_\_\_

Beef Dress Wt. \_\_\_\_\_ Cut, Wrap, Freeze \_\_\_\_\_

Beef Slaughtering Fee \_\_\_\_\_ **GRAND TOTAL** \_\_\_\_\_

### STANDARD CUT

\_\_\_\_\_ Round \_\_\_\_\_ Pkg. \_\_\_\_\_ Short Ribs \_\_\_\_\_ Pkg.  
Steak — Roast

\_\_\_\_\_ Rump Roast \_\_\_\_\_ Pkg. \_\_\_\_\_ Brisket Roast \_\_\_\_\_ Pkg.

\_\_\_\_\_ Arm Roast \_\_\_\_\_ Pkg.

\_\_\_\_\_ Ground Beef \_\_\_\_\_ Pkg.

\_\_\_\_\_ Sirloin Tip \_\_\_\_\_ Pkg. \_\_\_\_\_ Soup Bone \_\_\_\_\_ Pkg.  
Steak — Roast \_\_\_\_\_ Save All \_\_\_\_\_ Some \_\_\_\_\_ None

\_\_\_\_\_ T-Bone \_\_\_\_\_ Pkg. \_\_\_\_\_ Ox Tail \_\_\_\_\_ Pkg.

\_\_\_\_\_ Tongue \_\_\_\_\_ Pkg.

\_\_\_\_\_ Top Sirloin \_\_\_\_\_ Pkg. \_\_\_\_\_ Liver \_\_\_\_\_ Pkg.

\_\_\_\_\_ Fillet \_\_\_\_\_ Pkg. \_\_\_\_\_ Sliced — Whole

\_\_\_\_\_ Chuck \_\_\_\_\_ Pkg. \_\_\_\_\_ Heart \_\_\_\_\_ Pkg.  
Steak — Roast

\_\_\_\_\_ Rib Steak \_\_\_\_\_ Pkg. **Tallow** Save \_\_\_\_\_ Grind \_\_\_\_\_

Not Wanted \_\_\_\_\_ Render

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|  |
|  |

TOTAL FRESH BAG COUNT

TOTAL GROUND BEEF BAG COUNT

TOTAL OFFAL BAG COUNT

TOTAL BAG COUNT

TOTAL BAG LOCATION: \_\_\_\_\_

SIGNATURE APPROVAL: \_\_\_\_\_

TOTAL FINISH WEIGHT: \_\_\_\_\_