dringing Food Horne

O Fresh Ground Pork – no season or smoke

MOBILE PROCESSING PORK CUT SHEET

Lot #_____

| Name: | Phone: |
|---|---|
| Address: | |
| | ate: Whole / Half |
| Pringing Food Horre | <u>Loin:</u> |
| Shoulder: | Loin RoastCheck for boneless: |
| O Picnic | Loin Chops (Pork Chops)Check for boneless: |
| O Boston Butt OR | Pref Thickness: in. |
| Shoulder SteaksPreferred Thickness: | TenderloinHam: |
| Belly: O Spare Ribs | Smoked Ham, Boneless (+\$2/lb) Thick sliced unless otherwise requested OR |
| Whole Belly | O Whole Fresh (unsmoked) Ham |
| OR O Smoked Bacon (+\$2.50/lb) Thick sliced unless otherwise requested | Fresh Ham SteakFresh Ham Roast |
| Pork Sausage: 10lb minimum- \$1/lb not linked \$1.50/lb. fresh linked sausage \$2/lb linked & smoked | Preferred Weight: lbs. Pricing |
| O Italian Check for no links: | Slaughter Fee (\$40 per head) - \$ Processing (Hang weight x \$.90 per lb)- \$ |
| ChorizoCheck for no links:Kielbasa | Sausages (\$1/lb not linked)- \$ Linked Fresh Sausages x \$1.50/lb |
| Check for no links: O Andouille Check for no links: | Linked Smoked sausage x \$2/lb Smoked Bacon (\$2.50/lb) \$ |
| Country Breakfast1lb packs- not linked | Smoked Ham (\$2/lb) \$ Mileage (\$1.20 per mile, one way) \$ |

Total -