



A Long Tradition of Quality!

Pork Order Form

Date: _____

Name: _____

Telephone: _____

Address: _____

Hog From: _____

Hot Weights: _____

<u>Cut List:</u>		<u>Yes or no?</u>	<u>Qty per pkg</u>	<u>Size</u>	<u>Notes:</u>
Sausage Options:	Bulk Sausage	yes or no		1# or 2#	**Can specify type of seasoning;
	Patties	yes or no		4-1# or 3-1#	Fresh (most popular),
	Casing Sausage	yes or no	approx 2#		smoked, kielbasa, sweet italian,
	Breakfast Links	yes or no	approx 2#		bratwurst, salt & pepper and
	**NOTE: on a 1/2 of hog there is usually only 12-15lbs of trim available to make sausage				hawaiian
					**minimum of 24lb is needed to make
Cuts Avail.	Pork shoulder steaks	yes or no			**Can specify thickness of steaks &
	Picnic roast	yes or no	1		how many per pkg., limit 4 per pkg
	Porkloin chops	yes or no			**avg thickness is 5/8"
	Porkloin roasts	yes or no	1		
	County style Ribs	yes or no	approx 2#		
	Spare Ribs	yes or no	approx 2#		
	Hocks	yes or no			**can be smoked
	Fresh ham roasts	yes or no			**raw, uncured ham
	Fresh Side	yes or no	approx 1#		**raw, uncured pork belly, when cured becomes bacon
Smoked meats	Hocks	yes or no			
	Bacon	yes or no			
	Ham Steak	yes or no			**usually cut 1/2" thick
	Ham Roast	yes or no			**can be left whole, cut in 1/2 or cut by #
Misc.	Pork Liver	yes or no			
	Lard (comes in 3# tubs)	yes or no			

Special Requests