

PICKUP-

NAME		0 BEEF	0 #	□
PHONE		0 HOG	0 #	
ADDRESS		0 LAMB	0 #	
Opening DATE	"8-14	0 GOAT	0 #	

Family Size **2**

LIVER	0 N	
HEART	N	# LARD
TONGUE	N	# SM

Special Instructions:

PORK:

X Shoulder Roasts	2TO3 # each
X Shoulder Steaks	2 per pkg
0 Loin Roasts-(BNLS)	# each
X Loin Chops	per pkg
0 Fresh Ham Roasts	# each
0 Fresh Ham Steaks	per pkg
0 Fresh Side Pork	# per pkg
0 Fresh Hocks	

SMOKE:

1 Hams	X Hocks into Sausage
1 Bacons	0 Save Pork Fat (Grind for rendering)
0 Picnics	X Ribs: CROCKPOT STYLE
0 Loins	0 Maple Sausage (GREEN TAPE)
0 Hocks	0 Sage Sausage (BLUE TAPE)
0 Shoulders	0 Sweet Italian Sausage (YELLOW TAPE)
0 Bologna	0 Hot Italian Sausage (RED TAPE)
0 Jerky	0 Bratwurst: Wisconsin or Garlic
	0 Ground Pork

CUTTER'S COMMENTS:

- UNDER-FINISHED
- OVER-FINISHED
- VERY YOUNG
- AGED GILT/SOW