

Name		Producer:
Carcass #		Home phone:
Carcass		Cell phone:
Address:		USDA NFS
City:	State:	
Whole 1/2	Zip:	

of pks

Chops/pk _____
Ham Steaks/pk _____
Jowl/Fresh Side lbs/pk _____

Stew (201)	#	#/pk		
Grind (202)	%	#/pk	vac/chub	
Kabob(286)	#	#/pk		
Loin-Bless	Whole(203)	Sliced (204)	Canning (205)	
Jowl	Fresh (206)	Smoked	Sliced (207)	
Tenderloin	(Fish)	Whole (208)		
Boston Butt		BI (209).	Bless (210)	
Shoulder		BI (212)	Bless (214)	
Hock (215)				
Backbones		canned (216)		
Rib Chop		BI (217)	Bless (218)	
Loin Chop		BI (219)	Bless (220)	
Sirloin		BI (221)	Bless (222)	
Fresh Side	Sliced (223)	Whole (224)	Smoked	
Baby Back Ribs (225)				
Spare Ribs whole (226, riblets (227)				
Smoked				
Ham	steak (228)	roast(229)	smoked	
Sausage	25lb min.			Bacon (258)
Brats	25lb min.			Ham (256)
Links	25lb min.	SEASONINGS		Jowl (262)
Maple	Breakfast	Hot Breakfast		Smoked
Italian	Hot Italian	Chorizo		sliced
Boston Butt	Shoulder Chop (211)			Loin (263)
Shoulder Chop (213)				
Loin Chop			cubed (277)	
Sirloin Chop			cubed (278)	
Notes				

Date Cut _____	Date picked up _____
Date Contacted _____	Locker Fee Starts _____

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Sausage/Links/Patties

	Breakfast	Hot Breakfast	Maple	Italian	Hot Italian	Chorizo	House Blend
Grind	(230)	(242)	(238)	(234)	(246)	(250)	
Links	(231)	(243)	(239)	(235)	(247)	(251)	
Patties	(280)	(281)	(282)				(283)

Bratwurst

Breakfast	_____	(232)
Hot Breakfast	_____	(244)
Maple	_____	(240)
Italian	_____	(236)
Hot Italian	_____	(248)
Chorizo	_____	(252)

Notes