				Sla	ughtered b	oy:	_
Name:					_		×
Address:					_	TI	HE TO THE
Phone:					_		BUTCHE
	Half		Whole				EST. 1946
					BB Ril	bs 🗌	
Circle One:	Bone-In Chops		Boneless Cho	ops	T-Loiı	1 🗌	
Pork chops/pack:	2 3	1	Thickness:	3/4"	1"	1 1/4"	
Roasts: 2#	3#	4#					
Steaks/pack: 2	3 4		Thickness:	3/4"	1"	1 1/4"	
Pork Hocks: Yes	No Smoked	l: Yes No	Sparo	e Ribs:	Yes N	No	
Hams	Bacon or Side Pork:						
Smoked	Fresh		Thick		Thin		
Whole Halve	d Quarter	ed		Regu	lar		
Ham Steaks:	Thickness:		Lbs/Pack:				
*Ham Steaks: \$1.00	/lb to Cut						
Sausage:	Italian	Breakfa	ıst Sausage		Brat	S	
(10# of meat needed per product)	(1# packs)	Links	or 1# Pack	S	(1# pac	eks)	
Slaughter:	_(\$70.00)		Processing: _		(\$0.95	5/lb)	
Curing:	_(\$1.50/lb)						

Sausage: \_\_\_\_\_\_(\$1.00/lb Ground Pork, \$2.00/lb for Bulk, \$2.50 for casings, extra for flavored brats)

Trays: \_\_\_\_\_

Total: \_\_\_\_\_