

South Pittsburg, Tennessee

Customer: \_\_\_\_\_

Email:\_\_\_\_\_

## TO BE COMPLETED BY PROCESSOR:

## TAG NUMBER:

Phone: \_\_\_\_\_\_

## HANGING WEIGHT:

\_\_\_\_\_

Date:\_\_\_\_\_

	CIRCLE ONLY ONE CHOICE IN EACH CATERGORY - ANYTHING UNMARKED WILL GO IN	GRIND
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			LOIN					
Bone in c	hops	Boneless chops			Loin Roast			
Thickness		Thickness	Thickness		Pounds			
True Tenderloin: Y	or N	Baby Back Ribs: Y or N		r N	Baby Back Ribs: Y or N			
		Т	rue Tenderloin: Y	or N	True Tenderloin: Y or N		: Y or N	
			HAM					
	(	In order to make good s	ausage, some or a	ll the ham n	eeds to go in g	rind)		
Sliced		OR	Cubed		OR		Grind	
		Thickness:						
			SHOULDER					
			2-3 LBS RECOMM					
Roasts		OR	Butts		OR		Grind	
		Thickness:						
			Middlin (Bacc	n)				
Sliced	OR	Whole	OR	Seasor	ing Meat	OR	Grind	
			JOWL					
	Whole	OR		Sliced	OR	Grind	I	
			<u>RIBS</u>					
		You canno	ot get baby back ar	nd bone-in c	hops			
	St. Louis	OR		Spare	OR	Grind	l	
			Grind					

We do specialty Sausages. We charge \$2 per pound extra for links. Any specialty sausage must be done in 25lb. increments. If one or more flavors are chosen, please number in importance. Any choice not marked as links will be 1-pound packs.

Ground Pork			1 pound packs		
Hot Breakfast Sausage	Links	OR	1 pound packs		
Mild Breakfast Sausage	Links	OR	1 pound packs		
Chorizo	Links	OR	1 pound packs		
Andouille	Links	OR	1 pound packs		
Polish	Links	OR	1 pound packs		
Sweet Italian	Links	OR	1 pound packs		
Hot Italian	Links	OR	1 pound packs		
Bratwurst	Links	OR	1 pound packs		
Sausage Patties (25lb min - \$1.50 per pound					