□

**Do you want:**

**Hocks \* Yes / In Trim \_\_\_\_Smoked Kidney Fat Yes / No**

**Head \* Yes / In Trim \_\_\_\_Jowls Only Heart Yes / No**

**Back Fat Yes / No \_\_\_\_Smoked Kidney Yes / No**

**Feet Yes / No**

**Liver Yes / No**

**\*Put into trim if not saved whole**

**(1 Pig = 1 flavor of sausage unless something is added to the trim. (15# minimum) If we do not have enough trim to make links you will get ground sausage.**

**TRIM- Please use the chart below. Be sure to note first and second choice if requesting multiple flavors.**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Choice:** | **Flavor** | **Links** | **Bulk** | **NOTES:** |
|  | **Ground Pork** |  |  |  |
|  | **Breakfast** |  |  |  |
|  | **Hot Italian** |  |  |  |
|  | **Sweet Italian** |  |  |  |
|  | **Garlic & Cheese** |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |

**PORK BUTTS- Country Ribs, OR Roasts, OR Some of Both (Circle One)**

**TENDERLOINS**- **Removed Left Whole, OR Part of Loin Roast/Chops (Circle One)**

**LOIN: (Check One)**

* **Center Chops / Roast on each Side**
* **One Roast; Rest in Chops**
* **All Chops / No Roasts**
* **All Roasts / No Chops**

**SIZE / PACKAGING:**

**Roast Size: \_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**(3-4 Pound is Standard Roast Size)**

**Chop Thickness :\_\_\_\_\_\_\_\_\_**

**(3/4”-1” Is Standard Thickness)**

**Chops Per Pack: \_\_\_\_\_\_\_\_\_**

**Vacuum Packaging YES or NO**

**Custom Labeling (For Resale) YES or NO Farm Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Phone Number:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Address Required: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**INCOMING DATE/ORDER DATE:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

□ WHOLE PIG □ HALF PIG

**(SMOKE MEAT IS NOT DONE UNDER USDA)**

**Shoulder:**

* **Fresh \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**
* **Smoked\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Bacon:**

* **Fresh \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**
* **Smoked\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Ham:**

* **Fresh \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**
* **Smoked\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**LEMAY & SONS BEEF**

**PORK CUTTING PREFERENCE SHEET**