CUSTOM PORK ORDER

Name	Dressed Weightlbs Carcass #
Phone #	Type of Pork Whole Side
Bone In CHOPS Thickness PORTIONS PER PKG. (1/2" is normal thickness, ¾" thick is nicer for BBQ, chops can also be bulkbagged when frozen) Keep tenderloin whole? If so, chops can still be bone in? or boneless? with Baby Back Ribs	
BONELESS ROASTS Approximate Weight lbs. SHOULDER Steaks Roasts Sausage (the shoulder makes good pulled pork roasts and is also good for making sausage) LEG Roasts Cutlets (if ham is chosen, whole leg has to be cured/smoked, OR the leg can be divided between roasts & cutlets) Ham	
BELLY To be used for Bacon Side pork or Ground Bacon/Side Pork Sliced?	
BONELESS STEWING MEAT	Yes No Size of Pkg.s 2 lb 1.5 lb 1 lb
SOUP BONES Yes No SPARE RIBS (1 per side of pork) Slabs Sweet & Sour (can be cut in 2 for slabs or in 4 narrower strips for sweet & sour)	
GROUND PORK Priority #	_ Total lbs Size of pkgs
Priority #Breakfast casingPriority #Dinner casingPriority #Larger pattiesPriority #Breakfast patties	rder of 20 lbs. per variety (See 2021 price list for varieties) Flavour(s) Lbs Flavour(s) Lbs Flavour(s) Lbs Flavour(s) Lbs flavour(s) Lbs h trim for 1 kind of sausage, a whole pork possibly 2 kinds)
SMOKED SAUSAGE (See 2024 Price list for Flavours)	
Priority # Flavour	Lbs
Priority # Flavour	Lbs
COMMENTS/REQUESTS	
Payment due at time of nickun	

Payment due at time of pickup Terms: Cash or cheque, VISA, MC, Debit Card Or Etransfer to formeat@telus.net **Box Count**