			ame: _		
1 1		/54-3422 /smeats.com P	hone: _		
Hams(s) (Center	slices can be sliced with	the ends as roasts)			
□ Whole	□ Cut in Half	☐ Take Out (to be cured) [In Sausage	or
Centers Sliced	□ 2/package	Other/packa	age D	In Sausage	and/or
Ends as Roasts	☐ 3 to 4# ea.	□ Other#		In Sausage	
Pork Loin(s) (Lo	ins can be boned out lea	aving a boneless roast)			
Thickness of chop	os: 🗆 5/8" 🗆 1"	□ Other:"			
Chops per packag	je: #				
Roast	□ 3 to 4# ea.	□ Other#			
□ In Sausage					
Pork Shoulder(s) (You can have both steaks/roasts)					
Leave Whole or In Sausage					
□ Slice as Steaks □ 3/4" □ 1" □ Other:" # per package: #					
□ Cut in Roasts □ 3 to 4# □ Other:"					
Pork Sides(s)					
□ Take Out (to be cured) or □ In Sausage					
□ Slice as Fresh Side □ 1# packages □ Other:#					
Sausage					
Seasoning	∕es □No				
Bulk Amou	nt 1	#/package	/p	backage	
Patties Amou	nt Size:	□ 1/4# □ 1/5#			
	Pack	aged 🗆 1#/package 🛛	5# Box	es	
Spare Ribs 🗆 Yes 🗆 No 🛛 Lard 🗆 Yes 🗔 No					