

PORK CUTTING - TOWNSEND BUTCHERS

_____ Customer Name
_____ Customer Phone Number
_____ Farmers Name
_____ Pick Up Date

Whole Pig --- ½ pig ---- (circle) _____ cure #
_____ curing weight
_____ Weight of animal (for townsend's use only)

Chop Thickness _____ inches

Pork Leg-- FRESH or CURED or Sausage (circle)

Steaks _____#/package OR Roasts _____ lbs

Belly - FRESH or CURED (bacon) (circle)

- Left whole OR Sliced (circle) _____ lbs / package

Loins- CHOPS _____#/package or ROASTS _____ Lbs

Shoulders - CHOPS _____#/package or ROASTS _____ Lbs

Side Ribs-- Left whole or cut in half (circle)

Trimnings--- Ground _____ lbs/package or SAUSAGE _____ sausage/package

Sausage flavors include : Plain, Garlic, Breakfast, Mild Italian, Hot Italian, Spinach and Cheese, Tomato and Basil, Apple and Cinnamon, Hungarian, German, Belgian, Jalapeno and Cheese, Chorizo. (circle different kinds you'd like)

_____ Weight of sausage

Liver-- YES or NO (circle)

Feet-- YES or NO (circle)

Hocks--- YES or NO (circle) Fresh OR Smoked (circle)

Fat-- Left fresh OR rendered for lard (circle)