WHOLE HALF WEIGHT

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

**Hams**: Fresh: Whole—Cut in Half—Sliced. How Thick?\_\_\_\_\_\_\_\_\_\_

 Cure and Smoke: Whole—Cut in Half—Sliced How Thick?\_\_\_\_\_\_\_\_\_\_

 Cutlets- Yes or No

**Bacon**: Cure and Smoke or Sausage **Tenderloin**- Yes or No

**Pork Chops**: ½” ¾” 1” How Many per Package?\_\_\_\_\_\_

**Shoulder**: Roast—Steak—Country Style Ribs—Sausage

**Ribs**: Whole—Center Cut (St. Louis Style)

**Trimmings**:

**Breakfast- 1# or**  **2#** \_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Chorizo- 1# or 2# \_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Regular Summer**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Summer J&C**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Office Use:**

**Hot and Spicy Smoke**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Trim-

**Jalapeno and Cheese Smoke**\_\_\_\_\_\_\_\_\_\_\_\_\_\_ C&S-

**Regular Smoke** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_ Bacons

**Ground Pork 1# or 2#** \_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_ Hams