

GALVINELL MEAT CO. INC. CUSTOM BUTCHERING CONOWINGO, MD (410)378-3032

<u>Whole or Half Hog</u>	<u>Name and Phone #</u>	<u>Date Hog Killed</u>	<u>Dressed Weight</u>	<u>Customer Number</u>
<u>HAM</u>	CHOOSE ONE: FRESH ___ OR CURED AND SMOKED ___			
	CHOOSE ONE: WHOLE ___ SLICED ___ CUT IN HALF ___ CENTER SLICES ___			
<u>BACONS</u>	CHOOSE ONE: FRESH ___ OR CURED AND SMOKED ___			
	CHOOSE ONE: WHOLE ___ SLICED ___ CUT IN BLOCKS ___ WRAPPED _____ LB.			
<u>FRONT SHOULDER</u>	CHOOSE ONE: FRESH ___ OR CURED AND SMOKED ___			
	CHOOSE ONE: WHOLE ___ SLICED ___ CUT IN ROASTS ___ OR PUT IN SAUSAGE ___			
<u>PORK LOIN</u>	CHOPS CUT HOW THICK _____ IN. # OF CHOPS IN A PACKAGE _____			
	ANY END ROASTS: YES NO HOW MANY _____ WHAT SIZE _____			
<u>SAUSAGE</u>	CHOOSE ONE: SALT, PEPPER SAGE _____ OR NO SAGE _____			
	MILD _____ MEDIUM _____ STRONG _____ HOT _____			
<u>LARD</u>	IN 4 LB. CONTAINERS _____		SELL BACK FOR \$.10/lb _____	
<u>SPARERIBS</u>	IN SMALL PACKS _____			
<u>FEET AND NECK BONES</u>	CHOOSE ONE: YES ___ NO ___ OR USED IN SCRAPPLE MAKING _____			
<u>SCRAPPLE</u>	YES ___ OR NO ___		2 LB PACKAGES ONLY _____	