

TIPS ON USING THE ORDER FORM/BUTCHERING INSTRUCTIONS

Galvinell Meat Co., Inc. (410) 378-3022

Here is some information which may help you when filling out your instructions:

EACH HOG has the following:

HAMS:

Hams can be either: Left fresh or Cured and smoked. They can be left whole, cut in half or cut into center slices which would give you center slices and 2 end roasts off of each.

BACONS:

Fresh or Cured and Smoked (most people cure and smoke). Bacons are generally sliced and placed into 1LB. Packs.

SHOULDERS:

Shoulders can be left fresh or cured and smoked. They can be sliced, cut into roasts or eliminated and put into sausage.

PORK LOINS:

Pork loins are generally cut into center cut pork chops at whatever thickness you desire, wrapped to your instructions, leaving the ends of the loins into roasts generally around 3-4 lb. each.

SAUSAGE:

Salt, Pepper and Sage in your choice of mild, medium, strong, or hot with special exceptions allowed as needed. This can be done in a rope form (@ \$.65/lb) or left in a bulk form into 1 lb. packages.

LARD:

Lard will be returned to customer in a 5lb. container, or customer can choose to "sell" back the lard to us for \$.10/lb.

SPARE-RIBS:

Spare-ribs are wrapped as a small slab.

FEET AND NECK BONES:

Feet and neck bones can be wrapped and placed in order or can be used in scrapple making.

SCRAPPLE:

Scrapple is in approx. 2lb. blocks and is based on a percentage of the hog's dressed weight.

Feel free to call the office with any questions. Thank you!

Jennifer
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(410) 378-3032 (8am – 3pm)