

GALVINELL MEAT CO. INC. CONOWINGO, MD. 1-410-378-3032

HOG CUTTING INSTRUCTIONS

CIRCLE YOUR CHOICES

WHOLE OR 1/2	NAME & PHONE	KILL DATE	DRESSED WEIGHT	CUST #
HAM	FRESH WHOLE SLICED	OR CUT IN 1/2	CURED AND SMOKED CENTER SLICES	
BACONS	FRESH WHOLE SLAB	OR SLICED	CURED AND SMOKED CUT IN BLOCKS WRAPPED _____ LB PKGS	
FRONT SHOULDER	FRESH WHOLE SLICED	OR CUT IN ROASTS	CURED AND SMOKED GRIND FOR SAUSAGE	
PORK LOIN	CHOPS CUT HOW THICK _____" # OF CHOPS TO A PKG _____ END ROASTS YES OR NO HOW MANY _____ LBS A PIECE _____			
SAUSAGE	SALT, PEPPER SAGE MILD	MEDIUM	OR NO SAGE STRONG	HOT
LARD	YES	OR	NO	
SPARERIBS	SMALL PACKAGES			
FEET AND NECK BONES	YES	OR	NO	
SCRAPPLE	YES	OR	NO	2 LB PKGS ONLY

visit our website for further help with filling out instructions. www.galvinell.com