

HERE IS SOME INFO WHICH MAY HELP YOU WHEN FILLING OUT YOUR INSTRUCTIONS”

EACH HOG HAS THE FOLLOWING:

2----- 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.

2-----BACONS-----FRESH OR CURED AND SMOKED (MOST CURE AND SMOKE)  
BACONS ARE GENERALLY SLICED AND PLACED INTO 1 LB PACKS

2-----SHOULDERS AGAIN THEY CAN BE LEFT FRESH OR CURED AND SMOKED  
THEY CAN BE SLICED, CUT INTO ROASTS OR ELIMINATED AND PUT INTO SAUSAGE.

2-----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-----MILD, MEDIUM, STRONG, OR HOT ARE  
THE CHOICES AVAILABLE WITH SPECIAL EXCEPTIONS ALLOWED AS NEEDED. THIS CAN  
BE DONE IN A ROPE FORM (@.70 LB) OR LEFT IN A BULK FORM INTO 1 LB PACKAGES.

LARD----- YES OR NO (IF YES IT IS IN AN APPROX 5 LB CONTAINER)

SPARE-RIBS-----ARE WRAPPED AS A SMALL SLAB

FEET AND NECK BONES----- CAN BE WRAPPED AND PLACED IN ORDER OR CAN BE  
USED IN SCRAPPLE MAKING

SCRAPPLE----- IS IN APPROX 2 LB BLOCKS AND IS BASED ON A PERCENTAGE OF THE  
HOG'S DRESSED WEIGHT.

FEEL FREE TO CALL THE OFFICE WITH ANY QUESTIONS.

\* CUREING AND SMOKING IS A FOUR WEEK PROCESS, WE ASK THAT CUSTOMERS PICK UP  
THEIR FRESH MEAT AND RETURN FOR THEIR CURED AND SMOKED MEATS, ALL  
PACKAGES ARE VAC-SEALED, LABELED AND BOXED FOR YOUR CONVIENCE.

\* CUTTING INSTRUCTIONS ARE REQUIRED TO BE IN THE OFFICE THE DAY THE ANIMAL  
ARRIVES, OR CALLED IN NO LATER THAN LUNCH TIME ON MONDAYS.

JENNIFER  
GALVINELL MEAT CO. INC.  
1-410-378-3032 8:00-3:00