WHOLE HALF WEIGHT

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

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

 Cutlets- Yes or No

 Or --- Sausage

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

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

**Shoulder**: Roast (All or Butts only) —Steak—Country Style Ribs—Sausage

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

**Trimmings**:

**Breakfast-** \_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Chorizo- \_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Regular Summer**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Office Use:**

**Summer J&C**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Trim-

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

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

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