Pork Processing

	Co	ontact #	[Date Received:
Tag: Process		ite:	Pick up	Date:
າ:	Boneless:	_ Baby Bacl	c Rib:	
only with th	e boneless loin.)			
Thicl	kness/ Weight:		Per Package:	
Who	ole:			
Thicl	kness/ Weight:		Per Package:	
Boı	ne-In: Hoo	cks:Ste	aks:	
Thicl	kness/ Weight:		Per Package:	
Ro	ast: Steal	k Bone in: _	Country Sty	/le
Thicl	kness/ Weight:		Per Package:	
_ Fresh	skinless:	Thickness/	Weight:	_ Per Package:
_ Bacor	Sliced	Thickness/	Weight:	Per Package:
Sausag	ge Country Brea	kfast Bulk*:		
Thicl	kness/ Weight:		Per Package:	
າ:	Lard:			
	Tag: only with th Thick Who Thick Roa Thick Fresh _ Bacor Sausag Thick	Tag: Process Dans: Boneless: bonly with the boneless loin.) Thickness/ Weight: Thickness/ Weight: Hoo Thickness/ Weight: Roast: Steal Thickness/ Weight: Fresh skinless: Bacon Sliced Sausage Country Brea Thickness/ Weight: Shickness/ Weight: Shi	Tag: Process Date: Boneless: Baby Back only with the boneless loin.) Thickness/ Weight: Whole: Thickness/ Weight: Bone-In: Hocks: Ste Thickness/ Weight: Roast: Steak Bone in: Thickness/ Weight: Fresh skinless: Thickness/ Bacon Sliced Thickness/ Sausage Country Breakfast Bulk*: Thickness/ Weight: Sausage Country Breakfast Bulk*: Thickness/ Weight:	Thickness/ Weight: Per Package: Whole: Thickness/ Weight: Per Package: Bone-In: Hocks: Steaks: Thickness/ Weight: Per Package: Roast: Steak Bone in: Country Sty Thickness/ Weight: Per Package: Fresh skinless: Thickness/ Weight: Bacon Sliced Thickness/ Weight: Sausage Country Breakfast Bulk*: Thickness/ Weight: Per Package: