Phone: (780) 632-2700 1-877-WOW-MEAT(969-6328) Fax: 780-632-2740 Email: <u>lovemeat@telus.net</u>	COwne  Address  Phone	r s H:	H: Email: nail:	C:
Product: PORK Whole or Hal		WE	IGHT:	
Ear tag #				Slaughter 🗆
<b>Cut &amp; Wrap Instructions</b>	<b>Siz</b> Thick		# Per Pkg	Start Wt PROCESSED MEATS
PORK LOIN CHOPS			TRE	SMOKEDRING SAUSAGE
				DURE DADD BEEF SMOKED KUBBIE BURGERS
BUTT STEAK OR ROAST				PURE DADD BEEF
PICNIC STEAK OR ROAST				BOLOGNA / WIENERS  PURE ADD BEEF
SIDE PORK WHOLE OR SLICED				COIL GARLIC SAUSAGE  □ PURE □ ADD BEEF
SIDE RIBS REGULAR CUT OR SWEET & SOUR				PORK PATTIES (PURE)
LEG – ROAST BONELESS				HONEY GARLIC STIX  D PURE  D ADD BEEF
CUTLETS				PEPPERONI STIXS  D PURE D ADD BEEF
GROUND PORK				JERKY STIX
HOCKS - FRESH				SMOKIES (CHEESE/JALEPENO) PURE DADD BEEF
LEG – CURED & SMOKED YES NO				PORK JERKY
BACON – CURED & SMOKED YES NO				SALAMI AND SUMMER CHUBS  Description: Descri
HOCKS – CURED & SMOKED YES NO				NATURAL CASING SAUSAGE PURE
LIVER KIDNEYS				FRESHBREAKFAST SAUSAGE DURE DADD BEEF
SPECIAL INSTRUCTIONS:				Sausage requires a minimum of 25 lbs of your meat per each selected type above.
UNSPECIFIED CUTS WILL BE MADE INTO GROUND PRODUCT				Types of Wrap  □ Plastic wrap with Brown paper □ Cryo-vac □ Brown Paper

CUTTING INSTRUCTIONS MUST BE COMPLETED ON DAY OF SLAUGHTER

ORDER COMPLETE	PORK LEVY	