100 Whole Half   100 Boston Butt Whole Half   100 Steaks 1/2" 3/4"   101 Grind All Steaks 1/2"   102 Picinic Whole Half   103 Steaks 1/2" 3/4"   113 Bellies Blocked Stanks   Shanks Whole For Bacon - check back Pricing - No CHANGE   113 Bellies Sliced Pricing - Change - Provide S   112 Whole Bone In In Pricing - Change - Provide S   112 Whole Bone In In Instructions:   123 Babyback Ribs 1/2" 3/4" 1"   124 Whole Bone In 1/2" 3/4" 1"   125 Chops Bone In 1/2" 3/4" 1"   126 Chops Bone In 1/2" 3/4" 1"   127 Roast Bone Out 2.3 lbs 3-4 lbs 1"   128 Roast Bone Out 2.3 lbs 3-4 lbs 1"   129 Roast Bone Out 2.3 lbs 3-4 lbs 1"   130 Spare Ribs Sliced 1" 1" 1"   132 Spare Ribs Sliced <td< th=""><th>Shoulde</th><th>r Grind All</th><th></th><th></th><th></th><th>Pickup Location</th></td<>	Shoulde	r Grind All				Pickup Location
100 Boston Bult Whole Half   102 Picnic Whole Half   103 Steaks 1/2" 3/4"   114 Bellies Whole For Bacon - check back   115 Shanks Sliced   116 Grind All Pricing - No CHANGE   117 Bellies Whole   118 Shanks Sliced   119 Grind All Pricing - Change - Provide \$   120 Whole Bone In 1/2"   121 Whole Bone In 1/2"   122 Whole Bone In 1/2"   123 Babyback Ribs 1/2"   124 Porterhouse 1/2"   125 Shanks 1/2"   126 Tenderioin Whole   127 Babyback Ribs 1/2"   128 Roast Bone In 2-3 lbs   129 Roast Bone Out 2-3 lbs   120	105	Whole			DODK	Gibsonville
109   Steaks   1/2"   3/4"   Sheet     Bellies   Grind All   For Bacon - check back   Buying Boxes   \$3.75 per large box     121   Bellies   Blocked   For Bacon - check back   \$3.75 per large box     121   Shanks   Whole   Shanks   Whole     122   Babyback Ribs   Sliced   Pricing - No CHANGE     123   Babyback Ribs   Sliced   Production Report     124   Whole Bone In   1/2"   3/4"   1"     125   Chops Bone In   1/2"   3/4"   1"     122   Whole Boneless   1/2"   3/4"   1"     125   Chops Boneles   1/2"   3/4"   1"     122   Chops Boneles   1/2"   3/4"   1"     122   Chops Boneles   1/2"   3/4"   1"     128   Roast Bone Out   2-3 lbs   3-4 lbs   3-4 lbs     132   Spare Ribs Whole   1   1"   1"     132   Spare Ribs Sliced   1"   1"   1"     133   Jowls   Sliced   1	106	Boston Butt	Whole	Half	PORK	Asheboro
109   Steaks   1/2"   3/4"   Sheet     Bellies   Grind All   For Bacon - check back   Buying Boxes   \$3.75 per large box     112   Bellies   Blocked   For Bacon - check back   Stanks   Stanks   Starks	107	Picnic	Whole	Half	Cut	
Bellies   Grind All   Buying Boxes     112   Bellies   Blocked     Shanks   Grind All   Check back     116   Grind All   Pricing - No CHANGE     117   Shanks   Sliced     118   Shanks   Sliced     116   Grind All   Pricing - No CHANGE     117   Shanks   Sliced     118   Boyback Ribs   Pricing - Change - Provide S     112   Whole Bone In   Pricing - Change - Provide S     124   Whole Bone In   Instructions:     125   Chops Bone In   1/2"   3/4"   1"     122   Boyback Ribs   Instructions:   *Special cuts or packaging must approved.     122   Chops Bone In   1/2"   3/4"   1"     128   Roast Bone Out   2-3 lbs   3-4 lbs   *If not enough trim for sausage will be made into ground pork.     131   Spare Ribs Whole   Image Silced   Image Silced   *If not enough trim for sausage silced     132   Spare Ribs Silced   Image Silced   Image Silced   Image Silced   Image Silced     134   Roast <td>109</td> <td>Steaks</td> <td>1/2"</td> <td>3/4"</td> <td></td> <td>Tote Exchange</td>	109	Steaks	1/2"	3/4"		Tote Exchange
112   Bellies   Whole     113   Bellies   Blocked     Shanks   Grind All   Check back     116   Shanks   Whole     115   Shanks   Sliced     120   Whole Bone In   Pricing - No CHANGE     123   Babyback Ribs   Pricing - Change - Provide \$     124   Porterhouse   1/2"   3/4"   1"     125   Chops Bone In   1/2"   3/4"   1"     125   Chops Bone In   1/2"   3/4"   1"     125   Chops Bone In   1/2"   3/4"   1"     126   Tenderloin   Whole   Silced   *If not enough trim for sausage will be made into ground pork.     128   Roast Bone Out   2-3 lbs   3-4 lbs   *If not enough trim for sausage will be made into ground pork.     131   Spare Ribs Whole   11"   11"   11"     132   Spare Ribs Whole   11"   11"   11"     133   Spare Ribs Whole   12*   13*   11"   11"     134   Roast   2-3 lbs   3-4 lbs   14*   1					Sneet	Bringing Coolers
113   Bellies   Blocked     Shanks   Grind All   Fricing - No CHANGE     116   Shanks   Sliced     117   Shanks   Sliced     118   Shanks   Sliced     119   Grind All   Pricing - No CHANGE     120   Whole Bone In   Pricing - Change - Provide \$     121   Whole Boneless   Instructions:     122   Whole Boneless   I/2"   3/4"   1"     122   Chops Bone In   1/2"   3/4"   1"     122   Chops Bone In   1/2"   3/4"   1"     122   Chops Bone In   2-3 lbs   3-4 lbs   3-4 lbs     122   Roast Bone In   2-3 lbs   3-4 lbs   3-4 lbs     131   Spare Ribs Whole   132   St. Louis Ribs   10wls   Grind All     132   Spare Ribs Sliced   3/4"   1"   1"     133   Jowls   Sliced   Sliced   Sliced     141   Roast   2-3 lbs   3-4 lbs   1"     133   Jowls   Sliced   Sliced   Sliced	Bellies	Grind All				Buying Boxes
Shanks   Grind All   Pricing - No CHANGE     116   Shanks   Sliced     125   Shanks   Sliced     Loin   Grind All   Pricing - Change - Provide \$     120   Whole Bone In   Pricing - Change - Provide \$     121   Whole Boneless   III     122   Whole Boneless   III     123   Babyback Ribs   III     124   Porterhouse   1/2"   3/4"   1"     125   Chops Boneless   1/2"   3/4"   1"     126   Tenderloin   Whole   Sliced     129   Roast Bone In   2-3 lbs   3-4 lbs     130   Spare Ribs Whole   IIII   IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII	112	Bellies	Whole	For Ba	acon -	\$3.75 per large box
116   Shanks   Whole     115   Shanks   Sliced     115   Shanks   Sliced     120   Whole Bone In   1     121   Whole Boneless   1     122   Whole Boneless   1     123   Babyback Ribs   1"     124   Porterhouse   1/2"   3/4"   1"     125   Chops Boneless   1/2"   3/4"   1"     122   Chops Boneless   1/2"   3/4"   1"     122   Chops Boneless   1/2"   3/4"   1"     124   Porterhouse   1/2"   3/4"   1"     125   Chops Boneless   1/2"   3/4"   1"     126   Tenderloin   Whole   Sliced   3-4 lbs     130   Spare Ribs Whole   1   1   1     132   Shiced   1   1   1     133   Spare Ribs Sliced   1   1   1     141   Roast   2-3 lbs   3-4 lbs   1     137   Fat Back   1   1 <t< td=""><td>113</td><td>Bellies</td><td>Blocked</td><td>check</td><td>k back</td><td></td></t<>	113	Bellies	Blocked	check	k back	
115   Shanks   Sliced     Loin   Grind All   Image: Construction of the structure of the structur	Shanks	Grind All		<b>.</b>		Pricing - No CHANGE
115   Shanks   Sliced     Loin   Grind All   Image: Construction of the structure of the structur	116	Shanks	Whole			Pricing - Change - Provide \$
120   Whole Bone In     121   Whole Boneless     123   Babyback Ribs     124   Porterhouse   1/2"     125   Chops Bone In   1/2"     126   Tenderloin   Whole     127   Chops Bone In   1/2"     128   Chops Bone In   1/2"     129   Roast Bone In   2-3 lbs     129   Roast Bone In   2-3 lbs     130   Spare Ribs Whole   1     131   Spare Ribs Sliced   1     132   St. Louis Ribs   Sliced     132   Jowls   Sliced     140   Whole   Sliced     141   Roast   2-3 lbs     142   Steaks   3/4"     143   Spare Ribs Sliced   1     144   Roast   2-3 lbs   3-4 lbs     142   Steaks   3/4"   1"     140   Whole   1   1     142   Steaks   3/4"   1"     156   Neck Bones   1   1     157   Fat Back	115	Shanks	Sliced			
120   Whole Bone In     121   Whole Boneless     123   Babyback Ribs     124   Porterhouse   1/2"     125   Chops Bone In   1/2"     126   Tenderloin   Whole     127   Chops Bone In   1/2"     128   Chops Bone In   1/2"     129   Roast Bone In   2-3 lbs     129   Roast Bone Out   2-3 lbs     130   Spare Ribs Whole   1     131   Spare Ribs Sliced   1     132   St. Louis Ribs   Sliced     133   Spare Ribs Sliced   1     134   Spare Ribs Sliced   1     135   Jowls   Sliced     140   Whole   Sliced     141   Roast   2-3 lbs   3-4 lbs     142   Steaks   3/4"   1"     143   Roast   2-3 lbs   3-4 lbs     144   Roast   2-3 lbs   3-4 lbs     142   Steaks   3/4"   1"     155   Pork Bones   1/2"   1"		Grind All	<b>+</b>			Production Report
121   Whole Boneless   Instructions:     123   Babyback Ribs   Instructions:   *Special cuts or packaging must approved.     124   Porterhouse   1/2"   3/4"   1"     125   Chops Bone In   1/2"   3/4"   1"     122   Chops Boneless   1/2"   3/4"   1"     122   Chops Boneless   1/2"   3/4"   1"     126   Tenderloin   Whole   Sliced     128   Roast Bone In   2-3 lbs   3-4 lbs     129   Roast Bone Out   2-3 lbs   3-4 lbs     130   Spare Ribs Sliced   1   1     132   St. Louis Ribs   Instructions:   *If not enough trim for sausage will be made into ground pork.     130   Spare Ribs Sliced   1   1   1     132   St. Louis Ribs   Instruction:   1   1     133   Jowls   Sliced   1   1   1     140   Whole   1   1   1   1     142   Steaks   3/4"   1"   1     155   Pork B	-		+1			
123   Babyback Ribs     124   Porterhouse   1/2"   3/4"   1"     125   Chops Bone In   1/2"   3/4"   1"     125   Chops Boneless   1/2"   3/4"   1"     126   Tenderloin   Whole   Sliced     128   Roast Bone In   2-3 lbs   3-4 lbs     129   Roast Bone Out   2-3 lbs   3-4 lbs     130   Spare Ribs Whole   1   13     131   Spare Ribs Sliced   1     132   St. Louis Ribs   Sliced     133   Jowls   Sliced     134   Mole   Sliced     135   Jowls   Sliced     141   Roast   2-3 lbs   3-4 lbs     136   Jowls   Sliced     141   Roast   2-3 lbs   3-4 lbs     142   Steaks   3/4"   1"     142   Steaks   3/4"   1"     155   Pork Bones   1   1     156   Neck Bones   1     157   Fat Back   1	L		+1			Instructions:
124   Porterhouse   1/2"   3/4"   1"     125   Chops Bone In   1/2"   3/4"   1"     122   Chops Boneless   1/2"   3/4"   1"     126   Tenderloin   Whole   Sliced     128   Roast Bone In   2-3 lbs   3-4 lbs     129   Roast Bone Out   2-3 lbs   3-4 lbs     130   Spare Ribs Whole   1   131     131   Spare Ribs Sliced   1   1     132   St. Louis Ribs   1   1     133   Jowls   Sliced   1     134   Roast   1   1     135   Jowls   Sliced   1     136   Jowls   Sliced   1     141   Roast   2-3 lbs   3-4 lbs     136   Jowls   Sliced   1     141   Roast   2-3 lbs   3-4 lbs     142   Steaks   3/4"   1"     141   Roast   2-3 lbs   3-4 lbs     142   Steaks   3/4"   1" <t< td=""><td>L</td><td></td><td>+1</td><td></td><td></td><td>*Special cuts or packaging must be</td></t<>	L		+1			*Special cuts or packaging must be
125   Chops Bone In   1/2"   3/4"   1"     122   Chops Boneless   1/2"   3/4"   1"     126   Tenderloin   Whole   Sliced     128   Roast Bone In   2-3 lbs   3-4 lbs     129   Roast Bone Out   2-3 lbs   3-4 lbs     130   Spare Ribs Whole   3/4"   1"     131   Spare Ribs Sliced   1   1     132   St. Louis Ribs   Sliced   1     135   Jowls   Sliced   1     136   Jowls   Sliced   1     144   Roast   2-3 lbs   3-4 lbs     132   St. Louis Ribs   1   1     135   Jowls   Sliced   1     136   Jowls   Sliced   1     140   Whole   1   1     142   Steaks   3/4"   1"     155   Pork Bones   1   1     156   Neck Bones   1   1     157   Fat Back   1   1     152   Leaf Fat<			1/2"	3/4"	1"	
122   Chops Boneless   1/2"   3/4"   1"     126   Tenderloin   Whole   Sliced     128   Roast Bone In   2-3 lbs   3-4 lbs     129   Roast Bone Out   2-3 lbs   3-4 lbs     130   Spare Ribs Whole   11   11     131   Spare Ribs Sliced   11   11     132   St. Louis Ribs   10   11     135   Jowls   Whole   Sliced     136   Jowls   Sliced   11     140   Whole   11   11     141   Roast   2-3 lbs   3-4 lbs     142   Steaks   3/4"   1"     143   Roast   2-3 lbs   3-4 lbs     140   Whole   11   11     141   Roast   3/4"   1"     155   Pork Bones   11   1"     156   Neck Bones   11     158   Leaf Fat   11     159   Liver   11     162   Heart   14			· ·			
126   Tenderloin   Whole   Sliced     128   Roast Bone In   2-3 lbs   3-4 lbs     129   Roast Bone Out   2-3 lbs   3-4 lbs     130   Spare Ribs Whole			-			
128   Roast Bone In   2-3 lbs   3-4 lbs     129   Roast Bone Out   2-3 lbs   3-4 lbs     130   Spare Ribs Whole   3-4 lbs     131   Spare Ribs Sliced   3-4 lbs     132   St. Louis Ribs   4     132   St. Louis Ribs   4     133   Spare Ribs Sliced   4     132   St. Louis Ribs   4     135   Jowls   Whole     136   Jowls   Sliced     136   Jowls   Sliced     140   Whole   4     141   Roast   2-3 lbs   3-4 lbs     142   Steaks   3/4"   1"     142   Steaks   3/4"   1"     155   Pork Bones   4     156   Neck Bones   4     157   Fat Back   4     158   Leaf Fat   4     159   Liver   4     162   Heart   4	L	•				
129   Roast Bone Out   2-3 lbs   3-4 lbs     130   Spare Ribs Whole   1     131   Spare Ribs Sliced   1     132   St. Louis Ribs   1     133   Jowls   Grind All     135   Jowls   Whole     136   Jowls   Sliced     137   Jowls   Sliced     138   Grind All   1     136   Jowls   Sliced     140   Whole   1     141   Roast   2-3 lbs   3-4 lbs     142   Steaks   3/4"   1"     155   Pork Bones   1     156   Neck Bones   1     157   Fat Back   1     158   Leaf Fat   1     159   Liver   1     162   Heart   1						
131Spare Ribs Sliced132St. Louis RibsJowlsGrind All135JowlsWhole136JowlsSlicedHamsGrind All140Whole141Roast2-3 lbs142Steaks3/4"155Pork Bones155Pork Bones156Neck Bones157Fat Back158Leaf Fat159Liver162Heart	129					
131Spare Ribs Sliced132St. Louis RibsJowlsGrind All135JowlsWhole136JowlsSlicedHamsGrind All140Whole141Roast2-3 lbs142Steaks3/4"155Pork Bones155Pork Bones156Neck Bones157Fat Back158Leaf Fat159Liver162Heart	130	Spare Ribs Whole				
JowlsGrind All135JowlsWhole136JowlsSlicedHamsGrind All140Whole141Roast2-3 lbs142Steaks3/4"142Steaks3/4"Drgan/Bones155Pork Bones156Neck Bones157Fat Back158Leaf Fat159Liver162Heart	131					
135JowlsWhole136JowlsSlicedHamsGrind AllSliced140WholeImage: Straight of the str	132	St. Louis Ribs				
136JowlsSlicedHamsGrind AllImage: Sliced140WholeImage: Sliced141Roast2-3 lbs3-4 lbs142Steaks3/4"1"Organ/Bones155Pork Bones156Neck BonesImage: Sliced157Fat BackImage: Sliced158Leaf FatImage: Sliced159LiverImage: Sliced162HeartImage: Sliced	Jowls	Grind All				
Hams   Grind All   Image: Constraint of the second	135	Jowls	Whole			
140   Whole     141   Roast   2-3 lbs   3-4 lbs     142   Steaks   3/4"   1"     0rgan/Bones   3/4"   1"     155   Pork Bones   156     156   Neck Bones   157     157   Fat Back   158     159   Liver   162	136	Jowls	Sliced			
140   Whole     141   Roast   2-3 lbs   3-4 lbs     142   Steaks   3/4"   1"     0rgan/Bones   3/4"   1"     155   Pork Bones   156     156   Neck Bones   157     157   Fat Back   158     159   Liver   162	Hams	Grind All				
141   Roast   2-3 lbs   3-4 lbs     142   Steaks   3/4"   1"     Organ/Bones   155   Pork Bones   1"     155   Pork Bones   156   Neck Bones   157     157   Fat Back   1   158   Leaf Fat   159     162   Heart   1   152   153   154			+ - 1			
142Steaks3/4"1"Organ/Bones155Pork Bones156Neck Bones157Fat Back158Leaf Fat159Liver162Heart			2-3 lbs	3-4 lbs		
Organ/Bones     155   Pork Bones     156   Neck Bones     157   Fat Back     158   Leaf Fat     159   Liver     162   Heart	142		3/4"			
155Pork Bones156Neck Bones157Fat Back158Leaf Fat159Liver162Heart	Organ/B			I		
156Neck Bones157Fat Back158Leaf Fat159Liver162Heart						
157Fat Back158Leaf Fat159Liver162Heart			+1			
158Leaf Fat159Liver162Heart			+			
159 Liver   162 Heart			+			
162 Heart			+			
			+1			
			+1			
168 Tongue			+1			

Farm Name:	Tel:	
Signature		

Farm Name			PORK	
*				309 Uncured Jowis Smoked
\$	From your trimm	ings you wou		308 Uncured Jowls Smoked - Sliced
145	Pork Stew		num. of Packs	
147	Ground Pork	No. lbs.	Choice #	* Must smoke both bellies per hog
				321 Uncured Bacon Sliced
5	0 lb. minimum single item v			322 Uncured Bacon Unsliced
181	Andouille - Link	No. lbs.	Choice #	-
185	Bratwurst - Link	No. lbs.	Choice #	
188	Cajun - Pound	No. lbs.	Choice #	330 Uncurred Hotdogs
189	Cajun - Link	No. lbs.	Choice #	340 Andouille - Links Smoked
198	Garlic Bratwurst - Link	No. lbs.	Choice #	341 Bratwurst - Links Smoked
201	Hot - Pound	No. lbs.	Choice #	342 Chorizo - Link Smoked
202	Hot - Link	No. lbs.	Choice #	343 Cajun - Links Smoked
203	Hot - Breakfast Link	No. lbs.	Choice #	344 Garlic Bratwurst - Links Smoked
204	Hot - Patties	No. lbs.	Choice #	345 Kielbasa - Links Smoked
207	Hot Italian - Pound	No. lbs.	Choice #	346 Hot Links - Smoked
208	Hot Italian - Link	No. lbs.	Choice # Choice #	347 Hot XSage - Links Smoked 348 Hot Italian - Links Smoked
218	Kielbasa - Link Mild Italian - Pound	No. lbs. No. lbs.	Choice #	348 Hot Italian - Links Smoked 350 Mild - Links Smoked
228	Mild Italian - Link	No. lbs.	Choice #	
229	Mild - Pound	No. lbs.	Choice #	351 Mild XSage - Links Smoked 352 Mild Italian - Links Smoked
233	Mild - Link	No. lbs.	Choice #	352 Wind Rahar - Links Shoked
234	Mild - Breakfast Link	No. lbs.	Choice #	
235	Mild - Patties	No. lbs.	Choice #	
230	Sweet Italian - Pound	No. lbs.	Choice #	There is a strict 50# maximum per customer Smoked and cured items will be completed 4
245	Sweet Italian - Link	No. lbs.	Choice #	weeks later than your main order. We CANNO
Premium Fla		100.105.		hold your main order.
260	Apple Cinnamon - Pound	No. lbs.	Choice #	1
261	Apple Cinnamon - B. Link	No. lbs.	Choice #	L
262	Apple Cinnamon - Patties	No. lbs.	Choice #	
192	Chorizo - Pound	No. lbs.	Choice #	
193	Chorizo - Link	No. lbs.	Choice #	
211	Hot XSage - Pound	No. lbs.	Choice #	
212	Hot XSage - Links	No. lbs.	Choice #	Freezer/Cooler Location
213	Hot XSage - B. Links	No. lbs.	Choice #	1
220	Maple - Patties	No. lbs.	Choice #	1
222	Maple - Pound	No. lbs.	Choice #	1
225	Maple - Breakfast Link	No. lbs.	Choice #	1
239	Mild XSage - Pound	No. lbs.	Choice #	]
241	Mild XSage - Brkfast Link	No. lbs.	Choice #	] [
240	Mild XSage - Links	No. lbs.	Choice #	]
242	Mild XSage - Patties	No. lbs.	Choice #	]
264	Mild - No Sugar Added	No. lbs.	Choice #	
Each item	above requires 50lb minim	um. If not eno	ugh trim for choice	
lected, wha	at would you like for us to r	make (ex. requ	ested 50lb mild, ha	ave 80lb
im - we will	make 50lb mild and unless	directed to p	ut 25lb into mild -	you will
t 30lb grou	ind pork)			
Direction for				