

*Or choose to have all of the shoulder into roasts and no steaks cut.
*or choose to grind into sausage.
Shoulder Roast: Circle one: 2\# 3\# 4\# 5\# Grind into Sausage
Loin Roast: Circle one: 2\# 3\# 4\# 5\# Grind into Sausage
Pork Hocks: Circle one: Fresh Smoked Grind into sausage
Spare Ribs: Circle one: Yes no, Grind into sausage

Trim: Circle all that you want made

| Breakfast sausage Bulk | Italian Sausage bulk | Pork Links | Ground Pork |
| :---: | :---: | :---: | :---: |
| $\$ 1.00$ per \# | $\$ 1.00$ per \# | $\$ 2.50$ per \# | $\$ .50$ per \# |

*All are packaged in 1\# pkgs
Organ Meat: circle if you want them: Heart Liver Tongue or make into Braunschweiger- \$2.00 per \#

Comments for the butcher:

