

Leraysville Meat and Cheese

(570)-744-2221

Hanging Weight: _____

Date _____
WHOLE ___ HALF ___
Producer _____
Customer _____ Ph# _____

Custom Pork Cut Sheet

Hams

Smoked ___ OR Fresh ___
- Whole ___ OR Half ___
- Center Cut Steak and End Roasts ___
- Steak ___ Thickness (3/4") OR (1")
- Lunch Meat ___ lb per Pack (1lb) OR (2lb)

Shoulder Butt

Smoked ___ OR Fresh ___
Whole ___ OR Half ___
Steak ___ Thickness ___ # Per Pack ___

Bacon

Smoked ___ OR Fresh ___
Sliced ___ OR Whole ___

Picnic Shoulder

Smoked ___ OR Fresh ___

Pork Loin

Bone-in Chops ___ OR Boneless Chops ___
- Per Pack ___
OR Canadian Bacon ___

Breakfast Sausage

Mild ___ OR Hot ___

Ribs

Spare Ribs ___
Baby Back Ribs W/Boneless Chops ___

Italian sausage

Sweet ___ OR Hot ___
Links ___ Rope ___ OR Bulk ___

Slaughter Fee:		<u>\$50.00</u>
Processing \$1.00 per lb. X	_____	_____
Links OR Rope \$1.00 per lb. X	_____	_____
Seasonings \$0.40 per lb. X	_____	_____
Smoked Meat \$1.00 per lb. X	_____	_____
Lunch Meat \$15.00 per ham X	_____	_____
Canadian Bacon \$5.00 per loin X	_____	_____

TOTAL: _____

Please Bring Boxes or Coolers

Thank You