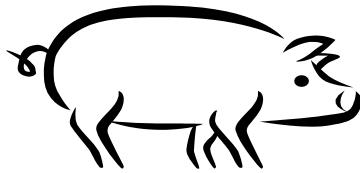


# Anderson's Custom Meats

1918 Niter Bench Rd  
Grace ID 83241



## PORK PROCESSING

DATE: \_\_\_\_\_

NAME: \_\_\_\_\_

TELEPHONE: \_\_\_\_\_

### HAMS:

☐ Smoked

☐ Fresh

Center Slices – Thickness \_\_\_\_\_

Roast Size \_\_\_\_\_ Number of roasts \_\_\_\_\_

### BACON - Smoked or Fresh?

☐ Smoked

☐ Fresh

**SLICED**    Thick    Thin

### SHOULDERS:

☐

☐ Cut into Roasts – Size \_\_\_\_\_

☐ Cut into all Chops

☐ Cut into Roasts and Chops

☐ Grind for Sausage

### LOINS:

Rib End –    ☐ Chops    ☐ Roasts    ☐ Country Style Spareribs

Center –    ☐ Chops    ☐ Roasts

Loin End –    ☐ Chops    ☐ Roasts

Chops:    Thickness \_\_\_\_\_    # of Chops per Package \_\_\_\_\_

Weight of Roasts \_\_\_\_\_

### HOCKS:

☐ Whole & Fresh or    ☐ Whole & Smoked

☐ Boned for Sausage

### SAUSAGE: (Note: there is a 5 lb minimum per item choice)

|  | Lbs   |
|--|-------|
| <input type="checkbox"/> Maple             | _____ |
| <input type="checkbox"/> Regular Breakfast | _____ |
| <input type="checkbox"/> Fresh Ground      | _____ |
| <input type="checkbox"/> Italian           | _____ |

All sausage is bulk in 1.25 lb bags

**LARD –**

☐ Yes

☐ No

Animal Hanging Weight \_\_\_\_\_