

#Boxes _____
#Boxes _____
PROCESSING DATE _____



PORK
WORKINGHMEATS.COM
PHONE: 301-750-5039

Name: _____ Year: _____

Address: _____ Owner: _____

Phone: _____ Email: _____ Tag Number _____

Number of Servings: _____ Ear Tag Number _____

ROASTER HEAD ON / OFF FEET ON / OFF Half or Whole

SPECIAL NOTES: _____

SHOULDER

_____ Shoulder Roast Size: _____ Boston Butt Size: _____
OR
_____ Steaks Thickness: _____ Country Style Ribs QTY: _____ +

BACON

_____ Cured and Smoked (\$1.85 Per Pound) OR _____ Fresh
_____ Sliced Thin or Thick OR _____ Whole Slab

HAMS

_____ Cured and Smoked (\$1.85 Per Pound)
_____ Fresh Roast Size: _____ Canning Meat
_____ Whole _____ Cut in Half _____ Sliced How Thick _____ (1/2" Std)

LOIN

Chops _____ Bone In OR _____ Boneless Thickness 1/2" 3/4" 1"
_____ Canadian Bacon (Cured and Smoked \$1.85 Per Pound) _____ Sliced

Tenderloin _____ (Whole) or Bone In Roast _____ Size: _____

SAUSAGE (1 Type of Seasoning Per Side) Package Size _____ (.25 Extra for 1/2 Pakgs Per LB

_____ Plain _____ Seasoned- (Legg's Old Plantation) MAPLE SWEET ITALIAN HOT ITALIAN

LINKS _____ FINGER OR GRILLER (\$1.85 Lb.) Minimum of 50 Pounds

_____ Liver SLICED WHOLE _____ Heart

MEAT MUST BE PICKED UP WITHIN 7 DAYS OF NOTIFICATION OR YOU WILL BE CHARGED \$1.00 PER DAY HOLDING FEE OR AFTER 30 DAYS HAVE PASSED THEN MEAT BECOMES THE PROPERTY OF WORKING H MEATS LLC

Fees Per Pound

Slaughter	\$30.00 Per Head	=	_____
Processing	¢.75 X _____ Carcass Weight	=	_____
Cured Bacon	\$1.85 X _____ Lbs of Bacon	=	_____
Cured Ham	\$1.85 X _____ Lbs of Ham	=	_____
Canadian Bacon	\$1.85 X _____ Lbs of CA Bacon	=	_____
Sausage Links	\$1.85 X _____ Lbs of Links	=	_____ (50LB Min)
Sausage Packaging	¢.25 X _____ # ½ Packages	=	_____
		=	_____
TOTAL		\$	_____

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