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Circle One:
Whole Hog Half Hog

Pork Instructions

Name: _____ Phone Number: _____

Pork Originated From: _____

Hams: (circle one) Cured Fresh Grind

- Left Whole Cut in ½ All Slices Cut in ½ with Center Slices
of Slices per package: _____

Shoulder:

- Picnic Portion: (circle one) Cured Fresh Grind
Size of Roast (lbs.): _____
- Butt Portion: (circle one) Cured Fresh Grind
Size of Roast (lbs.): _____

Pork Loin:

- Pork Chops: (circle one) Bone-in Boneless
Thickness: _____ Chops per package: _____
- Loin Roast: (circle one)) Bone-in Boneless
Size of Roast (lbs.): _____
- Baby Back Ribs: (circle one) Keep Grind

****Chops & Loin Roasts MUST be boneless to keep baby backs****

Bacon: (circle one) Cured Fresh
Sliced? (circle one) Yes No

Spare Ribs: (circle one) Keep Grind

Sausage: Regular Sage Maple Applewurst Kielbasa Chorizo
 No Seasoning Hot Italian Sweet Italian Mild Italian Andouille

Circle One: Rope 1lb Packs Loose 1lb Packs Patties

- In order to process two different flavors of sausage you need a whole hog and you need at least 20lbs. of trimmings for each flavor
- Half hogs we do not offer 2 different flavors of sausage
- Please specify if you do not want the feet, heart, tongue or liver