Supplier:	Li	tchf	ield Prime N	/leats & F	Provision	1S Pick One
Date Received:			ast Street- P.O. Box			
Weight:			Tel: 860-567-5448	Fax: 860-567	' -9437	Paper
USDA or NFS:			Pork Cutting	<u>Instructi</u>	<u>ons</u>	Cryovac
Name:			Phone #:		Date:	
	Email: _					\$ 3 each
Lower Shoulder	Fresh Picnic Roast			Weight		Bring your
	Country Style Ribs			Weight		own
Upper Shoulder	Fresh Boston	1	Roast	Weight		
	Blade Steak		Thickness	Number pe	er pkg.	
Spareribs	Whole		Cut ½			
Bacon	Fresh		Smoked			
	Slab:		Weight per pkg.	Sliced: Wei	ight per pkg.	
Loin	Roast:		Weight			
	Chops:		Thickness	Number pe	er pkg.	
Ham	Fresh		Smoked			
	Whole		Half	Weight		
	Steaks:		Thickness	Number pe	er pkg.	
Hocks	Ground		Fresh	Smoked	Nu	mber per pkg.
Trim						
Ground	Weight per p	kg				
Sausage:	Breakfast	Swee	t Hot			
Links : Weight per	pkg		Bulk: Weight per	· pkg	_	
Specialty Sausage:	25 lb minim	um pe	<u>er flavor</u> Cho	rizo And	louille	
(Circle the followin	g to keep)	Ears	Fat	Feet	Bones	Organs
illness if misha handling instru - Keep refr - Thaw in r - Keep raw - Wash wo - Cook tho	ndled or cooked actions. igerated of frozo refrigerator or m meat separate rking surfaces in proughly.	I impro en. icrowa from ot icluding		ection we ask yo	ou please follo s after touchin	w these safe
	C:			D-		

Email: lockerprocessing@gmail.com

Freezer Information

Number of Boxes: _	
Number of Trays: _	
Number of Boxes o	r Bags for Smokehouse if applicable:
Additional Notes: _	
_	
_	
	Processing Charges
Total Weight of An	imal/Animals:
# Sausage Links:	
# Patties:	
	•
Canta et vo mandin er	ovicio va
.	pricing? Yes No No
Check one: Voicem	ail/Message
	Total:
	Payment Method:
	Initials: