| irst Name •   | Last Name •   |
|---|---|
|   |   |
| Mobile Number *   | Email Address •                                       |
| - +1  |   |
| Cill Date •   | Farm Name *   |
| yyyy-mm-dd  |   |
| t of Pigs *   |   |
|   |   |
|   |   |
| Roast (# of packages x lbs per package)                             |   |
|   |   |
| Porks Chop Type Pork Chop Thickness (inches)                        | Pork Chops (# of loins)                               |
| Φ   |   |
| arm Sausage *   | *Smoked Loins (\$10/loin)                             |
| <b>\$</b>   |   |
| ype of Peel •   | Smoked Loins (pkg) Quartered or Sliced                |
| <b>\$</b>   |   |
| Bacon (\$10/side - If taking bacon, ribs have less meat) •          | Bacon Sides #   |
| <b>\$</b>   |   |
| Ham (\$20/ham)  | No. of Ham  |
| <b>\$</b>   |   |
| Ground Pork *   | Ground Pork (If yes, # of packages x lbs per package) |
| <b></b>   |   |
| Ribs (# of packages)  | Tenderloin Cut in half or left whole                  |
|   | Ф)  |
| Patties (# of tubes - \$8/lb) 1 tube makes approximately 6-7 pkgs • | No. of Tubes  |
| <b>\$</b>   |   |
| Soup Bones (# of bags or all) *                                     |   |
|   |   |
|   |   |
| Bones/Scraps for Pets?  | # of Bones  |
| *   |   |
|   |   |