

Name:			Ph	one			-	Tag#	Weight	Date:
Farmers Name:										
Baraboo Meat Mar	ket 60	08-356-	5574	<u>baı</u>	<u>raboome</u>			ail.com	Michelle or Dr	ew
					<u>Ho</u>	g Cut S	<u>lip</u>			
			Checl	k one:	Whol	e hog		Half hog		
Ham (s)- Check one	Cured &	Smoke	d		or Fresh					
If <b>cured</b> - check one:	leave wh	ole	cut h	alf	steaks	and ro	asts	cut in ¼'s	cut in 1/3's	steaks
If <b>fresh</b> what size ham *if a whole hog you ma						ire:	leave w	vhole	or Cut Half	or steaks
Belly- Check one:	Smoked	l (Bacoı	ո)	Fresh	(Side Por	·k)	Check	: Leave who	le or slice in	n 1# pkgs
*Cured products \$ 1.00 pe	er # extra									
Pork Chops: Choose t	hickness (d	check or	ne)-	1/2"	3/4"	1"	1 ¼"	1 ½"	p (Amount)	er pkg
Shoulder Steaks: Cho *Or choose to have all c		-			¾" teaks cut.	1"	1	½" 1½"	(Amount)	Per pkg
*or choose to grind into	-									
Shoulder Roast: Chec	k one:	2#	3#	4#	5#	Grind	into Sau	sage		
Loin Roast: Check one	e:	2#	3#	4#	5#	Grind	into Sau	sage		
Pork Hocks: Check on	e:	Fresh		Smo	ked	Grind	into sau	sage		
Spare Ribs: Check on	e:	Yes		no, G	Grind into	sausage				
Trim: Check all that	you want	made								
Breakfast sausage Bulk Italian Sa \$1.00 per # \$1.0			Sausa 1.00 pe	_		Pork Links \$2.50 per #			Ground Pork \$.50 per #	
*All are packaged in 1#	pkgs, <mark>price</mark>	es subject	to cha	nge						
Organ Meat: check if	you want	them:	Heart	t	Liver	To	ngue	or make	into <b>Braunschwei</b>	<b>ger</b> - \$2.00 per #

Comments for the butcher: