

Jack Ruff - former Whole Pig or Half Pig - circle your choice

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PLEASE RETURN PORK ORDER AS SOON AS POSSIBLE

MINIMUM steak thickness = 3/8"

MINIMUM package = 1 pound

Circle Your Choice

Ham	<u>Fresh</u>	Cured	
Packaged -	Left Whole	Left Whole	
	Cut in Half	Cut in Half	
	End Roast	End Roast	No. of Lbs. <u>5</u>
	with Center Slices	with Center Slices	Thickness _____

Shoulders	<u>Fresh</u>	Cured (Will be like Ham)	
Packaged -	Sliced	Sliced	Thickness <u>3/4"</u> (Avg = 1/2")
	Cut into Roast	Cut into Roast	No. of Lbs. <u>5*</u>
	<u>Both</u>	Picnic	<u>for roasts</u>

Side	Fresh	<u>Cured</u>	
Packaged -	Sliced	<u>Sliced</u>	No. of Lbs Per Pkg <u>1</u>
	Cut into pieces of Slab	Cut into pieces of Slab	
	Left Whole	Left Whole	
		Thickness Desired	#6 Thin <u>#8 Avg</u> #10 Thick

Any of the above cuts may be trimmed out for sausage

Jowls	<u>Bacon</u>	Knuckles	<u>Fresh</u>
	Sausage		Cured
			Sausage

Sausage	Seasoned: Mild	<u>Average</u>	Heavy	Hot	No. of Lbs Per Pkg <u>1</u>
	Seasoned w/ MSG:	Italian	Hot Italian	German	

Requires 10# trim for each Choice of seasoning

Ribs	Spare Ribs	Whole Rack or <u>Half Rack</u>	If Spare Ribs-	Size Pkg _____
	Country Ribs			Size Pkg _____

Loin	<u>Pork Chops</u>	Thickness <u>3/4"</u>	No. per Pkg <u>4</u>
	Pork Roast		No. Lbs per Pkg _____
	Both		

Liver is sliced and packaged approximately 1 pound per package

Fat	<u>Take Home Green</u>	Disposed of
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Name _____	E-MAIL _____
Address _____	HOME Phone _____
_____	Cell Phone _____

Packaging: choose ONE Cryo-Vac / Butcher Paper
 \$0.10 more/lb. Standard