



# Mary's Valley Meat Processing, LLC

20 Brown Cemetary Road, Steelville, Mo 65565

573-786-MEAT (6328)

Pen # \_\_\_\_\_

Your Animal ID # \_\_\_\_\_

or Markings: \_\_\_\_\_

Name: \_\_\_\_\_ Date: \_\_\_\_\_

Address: \_\_\_\_\_

Phone #: \_\_\_\_\_ Qty. of Animals: \_\_\_\_\_

Animal ID #: \_\_\_\_\_ Rail Weight: \_\_\_\_\_

## Whole Hog or Half Hog

Pork Cuts	Thickness or LBS	No. in Packages
Bone-In Pork Chops		
Boneless Pork Chops or Boneless Loin and Baby Back Ribs and Tenderloin		
Pork Steaks or Pork Butt or Grind		
Shoulder Steaks or Pork Roast or Grind		
Spare Ribs Slab or Cut in 1/2	Yes or No	
Pork Cutlets	1 Ham or 2 Hams	
Sausage - Bulk Mild Medium MvM Spicy NO Sage Ground Pork Italian (min. 25lbs.)		1lb. or 1-1/2lb.
Sausage Patties (min. 10lbs.) Mild Medium MvM Spicy w/Sage Ground Pork		2 or 4
Bratwurst Links or Bratwurst Patties (Required 1 Ham per batch) (Minimum of 25lbs. per batch) Regular Jalapeno/CH Beer Cheddar Blue Ribbon Special-Bacon/Cheddar		4 or 6 or 8
Bacon or Freshside or Pork Belly		
Jowl or Fresh Jowl		
Fresh Hams Slice Whole Cut in 1/2 Roast		
Cured/Smoked Hams Slice Whole Cut in 1/2 Roast		
Circle if wanted: Liver Heart Neck Bones Fat		

CIRCLE if CURING/SMOKING: Hams - 1 or 2 Bacon Jowl Hocks

No. Of \_\_\_\_\_

Cure Weight \_\_\_\_\_

Special Instructions