



# 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

<i>Pork Cuts</i>	<i>Thickness or LBS</i>	<i>No. in Packages</i>
Bone-In or Boneless or Boneless Pork Chops Pork Chops Loin		
Pork Steaks or Pork Butt or Grind		
Pork Roast or Shoulder Steaks or Grind		
Spare Ribs Slab or Cut in 1/2	Yes or No	
Pork Cutlets	1 or 2 Hams	
Sausage - Bulk Mild Medium MvM Spicy W/sage Ground Pork <i>Italian</i> (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 Mushroom/Swiss Special-Bacon/Cheddar	4 or 6 or 8
Bacon or Freshside or Pork Belly		
Jowl		
Hams --- Slice Whole Cut in 1/2 Roast <input type="checkbox"/> Fresh Only		
Circle if wanted: Liver Heart Neck Bones Fat		

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

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

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

