Superior Meats Inc

# PORK

(Custom) or (Shop) Weight:DATE:

Slaughter: YES/NO

NAME:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Phone Number:\_\_\_\_\_\_\_\_\_\_\_\_

|  |  |
| --- | --- |
| Loin: | Pork Chops Thickness: ¾” 1” 1 1/4" # per package: |
| Shoulder- Pick **one** option: | Roast and Steaks Roast onlyRoast and Cottage Bacon Roast and Country Style Ribs |
| Ribs: | YES / NO |
| Hams: | Fresh / Cured Ham Steaks: Yes / No Ham Size: |
| Hocks: | Yes / No |
| Pork Belly: | Cured Bacon OR Fresh Side Pork  |

**Vac Seal: Yes / No (.30 extra)**

|  |  |  |
| --- | --- | --- |
| superiorjerky@gmail.com | 4212 Mullan Rd E | office:(406)822-4702 |
|  | Superior, MT 59872 | fax: (406)822-6666 |

Sausage OR Fresh ground: Bulk l lb OR Links OR Both (***Pick one option for ½ hog, Pick up to two options for whole hog)***

Mild Spicy Italian Chorizo

Any items not selected will be ground Additional charges:

Curing fee 1.25 per pound

  Sausage link fee .75 per pound