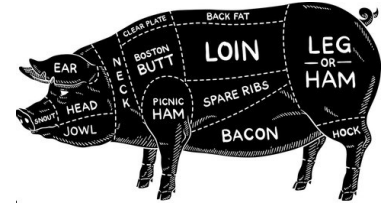


CARCASS # _____

DONE ON: _____ TRAYS: _____

**USDA / CUSTOM
POWELL MEAT COMPANY
PORK CUTTING INSTRUCTIONS**



NAME _____ PHONE _____ WHOLE/HALF _____

ADDRESS _____ EMAIL _____

FARMER _____ PHONE _____

HANG WT _____ SLAUGHTER DATE _____ FARM SLAUGHTER: Y / N _____

PICK UP WITHIN 7 DAYS AFTER COMPLETION OR A FEE OF \$5 PER DAY WILL BE ADDED TO YOUR GRAND TOTAL.

Signature _____ Date _____

SLOT #	/	INT	/	WEIGHT	SLOT #	/	INT	/	WEIGHT
1.	_____	_____	_____	_____	5.	_____	_____	_____	_____
2.	_____	_____	_____	_____	6.	_____	_____	_____	_____
3.	_____	_____	_____	_____	7.	_____	_____	_____	_____
4.	_____	_____	_____	_____	8.	_____	_____	_____	_____

Brats: \$4.99 lb. 25 # Batches

Apple gouda / cheddar / jalapeño cheddar /
feta + spinach / Hawaiian / philly / pizza /
Powell's Original / ranch / swiss / sweet heat /
jalapeño pepperjack / henry county heat / vidalia
onion / habanero mango / beer / buffalo cheese

Flavors	#	Pack
1.	_____	_____
2.	_____	_____
3.	_____	_____

Farm Kill fee = \$150 + \$1.35 per mile _____

Emergency Farm Kill fee = \$300 + \$1.35 per mile _____

Slaughter fee = \$45 \$22.50

Disposal fee = \$15 \$7.50

Process .85x _____ LBS = \$ _____

Cure 1.50x _____ LBS = \$ _____

Tenderize .75x _____ LBS = \$ _____

Other fees _____ = \$ _____

PMC PORK \$3.50x _____ LBS = \$ _____

USDA Fee \$30 = \$ _____

Boxes \$2.50x _____ = \$ _____

Tax = \$ _____

GRAND TOTAL = \$ _____

Date Called	INT	Comments
1	_____	_____
2	_____	_____
3	_____	_____
4	_____	_____
5	_____	_____
Paid / PU / INT		

CUSTOMER NAME _____ HW: _____ 1/2 or Whole

FARMER NAME _____ DONE ON/INT: _____

USDA OR CUSTOM Cuts given by _____

PORK

CUT	GRIND	PACK	
			<u>LOIN (CHOPS):</u> BN-IN / BN-LS _____ " _____ per pack
			<u>SPARE RIBS:</u> Yes / Grind
			<u>PICNIC / ARM:</u> Roast / Grind
			<u>PORK BUTT / SHOULDER:</u> Roast / Pork Steak / Grind
			<u>JOWLS + HOCKS:</u> Cured / Fresh / Grind
			<u>NECKBONES:</u> Yes or No
			<u>BACON:</u> Thin / Thick / Regular 1# / 2# Fresh / Cured and Smoked / Grind
			<u>HAM #1:</u> Fresh / Cured & Smoked Cut: Whole / Center Cut Steak + 2 Roasts / Cut in half / All Steak / Grind
			<u>HAM #2:</u> Fresh / Cured & Smoked Cut: Whole / Center Cut Steak + 2 Roasts / Cut in half / All Steak / Grind
			<u>GROUND PORK / SAUSAGE</u> # <u>PERK PACK</u> 1 2 5 Brats (see other side for flavor choices) Ground / Mild / Med / Hot / Italian or Chorizo (+ \$1.25/LB)
			<u>ORGANS:</u> Liver / Heart / Tongue
			<u>Wrapping</u> Stuff Grind in Bags - FREE Roll Stock / Vac Seal Steaks / Roast / Grind - .65/LBS Bone Guard per package \$0.75 _____ pk