

Finger Lakes Meat Processing

2095 Rt. 336

Romulus, NY 14541

(31)549-8252

www.fingerlakesmeat.com

WHOLE HOG:

HALF HOG:

Customer:

Phone:

Address:

*Keep in mind that processing costs will vary depending on the amount of sausages and smoked cuts like ham and bacon, that you order. If you opt to have no ham, you can select up to 3 types of sausage. Otherwise, it is recommended to choose no more than 2 per whole hog. If you have half a hog, select one type of sausage. Circle choice below.

Size of pkg you would like (1 lb is standard).			lb
Sausage type:	Ground Pork (bulk)	Hot (Links or Bulk)	
Circle 1 for half hog, up to 2 for full hog or up to 3 if you wish the hams to go into sausage	Sweet (Links or Bulk)	Breakfast (Links or Bulk)	
Heart:	YES	NO	
Liver:	YES	NO	

	No. Desired per package:	Thickness desired:	Bone in/Boneless
Pork Chops: (1" is standard)			
Pork Loin End:			
Indicate if you want this to be Chops, Sausage, or a Loin Roast - Bone in/Boneless			
Pork Steaks OR Shoulder Roast			

	YES	NO (meat will be added to sausage)
Country Style Ribs:		
*a meatier rib option		
Spare Ribs (Long flat Ribs):		

	No, add to sausage	Fresh	Cured and Smoked (Addl 0.75 charge per lb)
Pork Hocks:			
Bacon:			
Ham:			

*The brining and smoking process will take about 3 weeks, so you can choose to wait and pick up all the pork when it is finished, or come to get the fresh cuts and then return later for the smoked cuts.