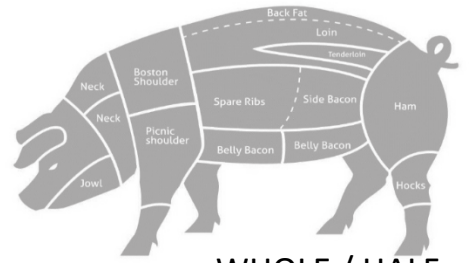


CARCASS # _____

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

LOIN (CHOPS): BN-IN / BN-LS ___" ___per pack

WRAPPING

Handwrap steaks + roasts & stuff sausage

Handwrap Sausage \$.75/LB. _____ #

RS/Vac Seal all \$.65/LB. _____ #

Slot#

Slot#

1. _____

5. _____

2. _____

6. _____

3. _____

7. _____

4. _____

8. _____

SPARE RIBS: Yes / Grind

PICNIC/ARM: Roast / Grind

PORK BUTT/SHOULDER: Roast / Pork Steak / Grind

JOWLS + HOCKS: Cured / Fresh / Grind

NECKBONES: Yes or NO

BACON: Thin / Thick / Regular

1# / 2# Fresh / Cured and Smoked

GROUND PORK / SAUSAGE

PER PACK 1 2 5

Ground / Mild / Med / Hot / Italian or Chorizo
(+\$1.25/LB.)

ORGANS: liver / heart / tongue

ADDITIONAL ITEMS + FEE'S

*Item listed below will come in increments of
12.5lbs or 25lbs only. Items are charged at pre-cook
weight and may lose up to 10% during cooking.

Brats: \$4.99lb. **12.5lb.** / 25lb.

Apple gouda / baked potato / cheddar /
cheeseburger / feta + spinach / **Hawaiian** / philly / pizza /
Powell's Original / ranch / swiss / bacon cheeseburger /
sweet heat / jalapeno Pepperjack / henry county heat /
Vidalia onion / habanero mango / beer / buffalo cheese

HAM #1: Fresh / Cured & Smoked

Cut: Whole / Center Cut steak + 2 roasts / Cut in 1/2 /
All Steak

HAM #2: Fresh / Cured & Smoked

Cut: Whole / Center Cut Steak + 2 roasts / Cut in 1/2 /
All Steak

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

Signature _____

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 +Tax _____ =	\$	_____
USDA Fee \$30=	\$	_____
Boxes \$2.50x _____ =	\$	_____
Tax =	\$	_____
GRAND TOTAL=	\$	_____

PD/PU _____ Called: