

Phone: 970-385-0230

Fax: 970-382-7098

Email: office@sunnysidemeats.com

Carcass ID#:

Producer Name:

Customer Email:

Customer Name:

Customer Phone#:

Customer Address:

Place a check mark in front of the desired cuts; any cuts left blank will go into the sausage.

Hams Fresh

OR

Hams Cured & Smoked

WHOLE HOG

Hocks Fresh

OR

Hocks Cured & Smoked

Bulk Sausage Choices /1 Flavor per Hog

Unseasoned Sage Breakfast

Hot Breakfast Maple

Hot Italian Mild Italian Chorizo

Shoulder Roast *Whole or Half*

Circle preferred weight of packages:

Bacon Fresh

OR

Bacon Cured & Smoked

Slab or Sliced

Sausage

1 pound packages

Spare Ribs

Rib Roast

OR

inch Rib Chops

STANDARD WRAP

Sausage, boneless cuts, and roasts less than 2 pounds will be complimentary vacuum packaged. All other cuts will be double paper wrapped.

VACUUM PACKAGING

Instead of double paper wrap on bone-in chops and roasts over 2 pounds
For Office Use Only:

Loin Roast

OR

inch Loin Chops

Boxes of Cuts	Date/Initials
Boxes of Sausage	Date/Initials
Boxes of Hams	Date/Initials
Boxes of Bacon	Date/Initials
Date Complete/Invoiced	Initials
Date Customer Notification	Initials
Live Weight	Hot Carcass Weight

Sirloin Roast

OR

inch Sirloin Chops

pound Boston Butt Roast

1 1/4 Country Style Ribs (Short Ribs)

Once you have been notified that your order is ready, you will have 14 days to pick up. Thank You

Varieties: Tongue _____ Liver _____ Heart _____ Kidney _____