Not for Sale Hog - Processing Order Form Sunnyside Meats, Inc. Phone: 970-385-0230 Fax: 970-382-7098 Email: office@sunnysidemeats.com Carcass ID#: Customer Name: Customer Phone#: Producer Name: Customer Email: Customer Address: Place a check mark in front of the desired cuts; any cuts left blank will go into the sausage. WHOLE HOG Hams Fresh OR Hams Cured & Smoked Hocks Fresh Bulk Sausage Choices /1 Flavor per Hog OR Hocks Cured & Smoked Unseasoned \_\_\_Sage Breakfast \_Hot Breakfast \_\_\_\_Maple Shoulder Roast Whole Half **Bacon Fresh** Hot Italian Mild Italian Chorizo OR Sausage will be vacuum packed in 1 Bacon Cured & Smoked pound packages Slab Sliced or Spare Ribs Rib Roast STANDARD WRAP Sausage, boneless cuts, and roasts less than 2 pounds will be complimentary vacuum packaged. All other cuts will be double paper OR wrapped. \_inch Rib Chops ADDITIONAL VACUUM PACKAGING Instead of double paper wrap on bone-in chops and roasts over 2 pounds Loin Roast For Office Use Only: OR Boxes of Cuts Date/Initials inch Loin Chops Boxes of Sausage Date/Initials Boxes of Hams Date/Initials Sirloin Roast Date/Initials Boxes of Bacon OR inch Sirloin Chops Live Weight Hot Carcass Weight pound Boston Butt Roast Once you have been notified that your order is ready, you will have 7 business days to pick up before storage fees are \_\_\_\_1 1/4 Country Style Ribs (Short Ribs) assessed. Thank you!

Varieties: Tongue

Liver

Heart

Kidney