Sunnyside Meats, Inc.

 $\mathbf{USDA}\ \mathbf{Hog}$  - Processing Order Form

Phone: 970-385-0230 Fax: 970-382-7098	Email: office@sunnysidemeats.com
Carcass ID#:	Customer Name:
Producer Name:	Customer Phone#:
Customer Email:	Customer Address:
Place a check mark in front of the desired cuts; any cuts left blank will a	go into the sausage.
Hams Fresh	WHOLE HOG
OR	
Hams Cured & Smoked	
	_
Hocks Fresh	
OR	Bulk Sausage Choices /1 Flavor per Hog
Hocks Cured & Smoked	UnseasonedSage Breakfast
Shoulder Roast Whole or Half	Hot BreakfastMaple
Bacon Fresh	Hot ItalianMild ItalianChorizo
OR	
Bacon Cured & Smoked	Ground Beef and Stew Meat are vacuum
Slab <b>or</b> Sliced	packed in 1 pound packages
Spare Ribs	STANDARD WRAP
Rib Roast	Sausage, boneless cuts, and roasts less than 2 pounds will be complimentary vacuum packaged. All other cuts will be double paper wrapped.
OR .	VACUUM PACKAGING (additional cost)
inch Rib Chops	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	Boxes of Bacon Date/Initials
OR	Live Weight Hot Carcass Weight
inch Sirloin Chops	Hot Careass Weight
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 7 business days to pick up before storage fees are assessed. Thank you!
Varieties: Tongue Liver Heart Kidney	