USDA Hog - Processing Order Form Sunnyside Meats, Inc. Email: office@sunnysidemeats.com Phone: 970-385-0230 Fax: 970-382-7098 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. Hams Fresh WHOLE HOG OR Hams Cured & Smoked Hocks Fresh Bulk Sausage Choices /1 Flavor per Hog OR Hocks Cured & Smoked Unseasoned Sage Breakfast **Shoulder Roast** Hot Breakfast Maple Whole Half or Bacon Fresh Hot Italian Mild Italian Chorizo OR

Sausage will be vacuum packed in 1 pound packages

## 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 (additional cost)

Instead of double paper wrap on bone-in chops and roasts over 2 pounds

## For Office Use Only:

| Boxes of Cuts    | Date/Initials      |  |
|------------------|--------------------|--|
| Boxes of Sausage | Date/Initials      |  |
| Boxes of Hams    | Date/Initials      |  |
| Boxes of Bacon   | Date/Initials      |  |
|                  |                    |  |
| Live Weight      | Hot Carcass Weight |  |

\_pound Boston Butt Roast
\_1 1/4 Country Style Ribs (Short Ribs)

Bacon Cured & Smoked

or

Sliced

Slab

inch Rib Chops

inch Loin Chops

Sirloin Roast

inch Sirloin Chops

Loin Roast

Spare Ribs

Rib Roast

OR

OR

OR

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 |
|-------------------|-------|-------|----------|
|                   |       |       |          |