

Custom Locker Pork Form

Please fill this form out entirely and return to your farmer or the plant. By law we must have your first & last name address and phone number. Form may be submitted by email (office@temeats.com or operations@temeats.com) or in person. Circle your choice from the options in red listed after each cut. Anything not filled out will be given butcher's choice.

Your Name:	Producer/Farm			Hog ID:	Hog ID:		
Address:							_
Phone Number:		_ Emai	l:				_
(WHOLE HALF)	Circle items	ou want to k	eep: (Kidney F	at Back Fat	Kidneys	Bones)	
Chop/Steak thickness: (¾	" 1" 1¾"	1 ½")	Roast size (i	n pounds): 2-	3 3-4 5	-6	
Shoulder: *Cho	oose <u>one</u> opt	ion within p	arentheses 1	or each cut*			_
Picnic: (Roast Grind)	Jowls: (Yes	Smoked	w/ Nitrite	Smoked w/ Co	elery Powder	Grin	d)
Boston Butt: (Bone-in	Roast Bo	oneless Roast	Steak	Stew I	Meat	Kabob N	√leat
Smoked w/ Nitrite (Buckboar	rd Bacon)	Smoked w/ C	elery Powder(Buckboard Bacon)	G	rind)	
Loin: *Cho	oose <u>one</u> opt	ion within p	arentheses 1	or each cut*			_
Circle ONLY one: (Bone-	 -	Boneless c		Bone-in roast	E	Boneless ro	oast
Smoked w/ Nitrite (Canadian	Bacon)	Smoked w/ 0	Celery Powder	(Canadian Bacon)		Grind)	
Pull & Keep tenderloin (aka "	fish loin"): (Yes	No) Ribs:	ou automatically g	et spare ribs (and if y	ou get boneless I	oin then baby	y back ribs)
Side: *Ch	oose <u>one</u> opt	ion within p	arentheses 1	or each cut*			_
Side Meat: (Whole Ro	ast Sliced (unsmoked)	Smoked w/ Ni	trite Smoke	d w/ Celery P	owder	Grind)
Ch	oose <u>one</u> opt	ion within p	arentheses f	or each cut			_
Hams: (Whole	Halved	Roast	Steak	Stew	Meat	Kabob N	⁄leat
Smoked w/ Nitrite	Smoked w	/ Celery Powd	er G	rind)			
Petite "Sweetheart" Han	ns : (Smoked w	/ Nitrite	Smoked w/ Cel	ery Powder	Grind)		
Hocks: (Yes Smoke	d w/ Nitrite	Smoked w/	Celery Powder	Grind)			
Sausage: Seasoning is a	service that ha	s a 50 lb. minir	num per flavo	r and/or format	. If minimum	is not ma	— de you
will receive Ground Pork. Ir	•		_		•		
to 1st preference. *Please n			_	ive you an accura	ate estimate o	f ground pr	roduct 🟻
	oose <u>one</u> opt			Courant Hallan	Hat Italian	Carlia	Chani-a
Blend #1: Ground Pork ☐ ➤ Format #1: Lo		ge Breakfast oz links	Mild Italian 2oz links	Sweet Italian	Hot Italian links	Garlic	Chorizo
r i oi iliat #1.	USE I	OZ IIIINS	ZUZ IIIIKS	402	CALIII		
Blend #2: Ground Pork T	「&E Classic Sa	ge Breakfast	Mild Italian	Sweet Italian	Hot Italian	Garlic	Chorizo
Format #2: Lo	ose 1	oz links	2oz links	4oz	links		
Pounds per pack (for loose	sausage):	(1 lb	2 lb	5 lb	10 lb)	

Offal: Organs are collected at slaughter if requested on stall tag and are given to the farmer/producer only.