## **CINDER BUTTE MEAT COMPANY**

240 NE 4<sup>TH</sup> ST. PRINEVILLE, OR. 97754

## VISIT US ONLINE AT cinderbuttemeatco.com

NAME:					PHONE:					
ADDRESS					GROWER:					
EMAIL ADDRESS					GROWER PHONE:					
KILL DATE	C/W	DATE	H		NGING WEIGHT		CURE NO.		*	
HOG CUTTING INSTR: WE		HOLE	1/2		V	VRAP	FOR _		NO. OF PEO	PLE
PORK CHOPS		1/2" 🗆	3/4"		1"		1¼ "	′ 🗆	GRIND	
BABY BACK RIBS (most of chops will be boneless)		YES			NO				GRIND	
SHOULDER ROAST		2# 🗆	3# 🔲		4#		5# 🗌		GRIND	
PORK STEAKS (or leave as part of shoulder roast)		1/2" 🗆	3/4"		1"		1¼ "	ʻ 🗆	GRIND	
SPARE RIBS		YES 🗆			NO				GRIND	
HAM		SMOKED/CURED YES NO			1		HAMS 1/4's EAKS [	GRIND		
HAM HOCKS		YES	NO							
BACON		SMOK YES □	ED/CUR NO [		TH		LICED REG	THICK	REGULAR	
1# 🗌 1 1/2# 🗌 2# 🗀	]					]			PEPPERED	
SAUSAGE		BREAKFA SWT ITAI		]	но	B. BLEN T ITAI	JAN		MAPLE CHORIZO	
1# 🗌 1 1/4 🔲 2# 🗆	]	SAGE		J	FRI	ESH G	ROUNE	) [		

**SPECIAL INSTRUCTIONS**