



NAME: \_\_\_\_\_ DATE \_\_\_\_\_

YOUR - FARM LABEL NAME: (IF USING YOUR OWN LABEL) \_\_\_\_\_

ADDRESS: \_\_\_\_\_

TEL# \_\_\_\_\_ CELL # \_\_\_\_\_ EMAIL: \_\_\_\_\_

**WE DO NOT PRINT THE WEIGHTS OF PACKAGES ON YOUR PACKAGES, WE WILL NOT PACKAGE ONE CHOP TO A PACKAGE.**

WHITE WRAP \_\_\_\_\_ OR VACUUM PACKED \_\_\_\_\_

Pork Chops: How thick? \_\_\_\_\_ How many in a Package? \_\_\_\_\_

Loin End Pork Roast: Yes \_\_\_\_\_ or No \_\_\_\_\_ or Loins all Chops: Yes \_\_\_\_\_ or No \_\_\_\_\_

Weight of Roasts: \_\_\_\_\_

Pork Butt Roast: Yes \_\_\_\_\_ or No \_\_\_\_\_ or Country Style P. Ribs Yes \_\_\_\_\_ or No \_\_\_\_\_ Or Pork Butt Chops: Yes \_\_\_\_\_ or No \_\_\_\_\_

Ground Pork: Yes \_\_\_\_\_ or No \_\_\_\_\_ Sausage: Yes \_\_\_\_\_ or No \_\_\_\_\_

Hot Sausage \_\_\_\_\_ / Sweet Sausage \_\_\_\_\_ / Breakfast Sausage \_\_\_\_\_ / Other \_\_\_\_\_

**SAUSAGE IS PACKAGED BULK. SAUSAGE WILL NOT BE LINKED IF THERE IS NOT ENOUGH TRIM. 25 LBS OF TRIM IS REQUIRED IN ORDER TO LINK SAUSAGE. WE WILL ONLY MAKE ONE KIND OF SAUSAGE IF THERE IS NOT ENOUGH TO MAKE MORE THAN ONE KIND.**

Shoulder Fresh \_\_\_\_\_ or Smoked \_\_\_\_\_ / Whole \_\_\_\_\_ or Cut 1/2 \_\_\_\_\_ / or Ground \_\_\_\_\_

Ham Fresh: Yes \_\_\_\_\_ or No \_\_\_\_\_ If fresh: How would you like them cut? \_\_\_\_\_ Or Ground Yes \_\_\_\_\_

Ham Smoked Yes \_\_\_\_\_ or No \_\_\_\_\_ If smoked how would like it cut? Thickness of slice, if you have slices \_\_\_\_\_

Whole \_\_\_\_\_ All slices \_\_\_\_\_ Cut in 1/2 \_\_\_\_\_

1/2 sliced & 1/2 left as roast \_\_\_\_\_ Cut with center cut slices and roast on the ends \_\_\_\_\_

Bacon Fresh \_\_\_\_\_ or (fresh means not smoked) (We do not slice fresh bacon)

Bacon Smoked \_\_\_\_\_ Sliced if smoked: Yes \_\_\_\_\_ or No \_\_\_\_\_ Thick \_\_\_\_\_ or Regular \_\_\_\_\_

**Do you need any of the following bagged for smoking else where? Hams \_\_\_\_\_ Shoulders \_\_\_\_\_ Bacon \_\_\_\_\_**

Do you want to save:

Head: Yes \_\_\_\_\_ or No \_\_\_\_\_

Feet: Yes \_\_\_\_\_ or No \_\_\_\_\_ If yes, do you want them cut into Hocks & trotters? \_\_\_\_\_

*if you do not want your head and feet, the feet is trimmed off for the sausage or ground pork*

Fat Back: Yes \_\_\_\_\_ or No \_\_\_\_\_ Liver and heart: Yes \_\_\_\_\_ or No \_\_\_\_\_

TAG #

*Do not write in these boxes: Adams Farm use only!*

*Dressed weight of pig:*

*Brand #*

*Number pieces smoked:*

*Hams \_\_\_\_\_ Shoulders \_\_\_\_\_ Bacon \_\_\_\_\_*

*Other*

Bags \_\_\_\_\_ or

Boxes \_\_\_\_\_

Boxes will be packed around 50lbs

**Picking up of processed meat: Monday thru Friday 8 am- 4 pm, Saturday 8 am to 12 pm (noon). NO PICKUP ON SUNDAYS. If you come after hours, you will be asked to come back.**

- We are not responsible for smoked meats left in freezer 7 days of notification that it is ready.
- We will take ownership of any product left in our freezers for more than 6 months.
- Product left in our freezers more than 4 weeks will be charged a storage fee of \$25 dollars, then \$1 for every day following.