

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:
Address:		
Phone Number:	Email:	
(WHOLE HALF) Circle	e items you want: (Kidney Fat Back Fat	Kidneys Bones Jowls Hocks)
Chop/Steak thickness: (3/4" 1"	1 ½" 1 ½") Roast size (in pounds):	2-3 3-4 5-6
Shoulder: *Choose o	ne option for each cut*	
Picnic: (Roast Grind) Bosto	on Butt: (Bone-in Roast Boneless Roast	Steak Stew Meat Kabobs Grind)
Circle ONLY one:	ne option for each cut*	ologo voost
(Bone-in chops Boneless cl	•	eless roast
Smoked w/ Nitrite (Canadian Bacon)		an Bacon) Grind)
Pull tenderloin (aka "fish loin"): (Yes No)	
Side: *Choose o	ne option for each cut*	
Ribs: You automatically get spare r	ibs (and if you get boneless loin then baby	back ribs).
Side Meat: (Whole Roast Slice	d Smoked w/ Nitrite Smoked w/ Celer	ry Powder Grind)
Hams: *Choose o	ne option for each cut*	
(Whole Halved R	Roast Steak Stew Meat	Kabobs
Smoked w/ Nitrite Smoke	ed w/ Celery Powder Grind)	
will receive Ground Pork. Indicate y to 1st preference. *Please note that	that has a 50 lb. minimum per flavor and/orgour preference for seasoning blend AND for due to variation in animals we cannot give you ne option for each* ic Sage Breakfast Mild Italian Sweet Italian (collagen casing) 20z links (collagen casing) collagen Sweet Italian Sweet Italian Sage Breakfast Mild Italian Sweet Italian	ormat. Any leftover trim will be added an accurate estimate of ground product (3) ian Hot Italian Garlic Chorizo g) 4oz links (natural hog casing)
Format #2: Loose 1oz links	s (collagen casing) 2oz links (collagen casing	g) 4oz links (natural hog casing)

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

Pounds per pack (for loose sausage): (1 lb

2 lb

10 lb)

5 lb