

**JEFFERSON RURITAN CLUB BUTCHERING ORDER FORM  
DECEMBER 3, 2011**

CUSTOMER: \_\_\_\_\_  
 Group Order: \_\_\_\_\_  
 Pick up by: \_\_\_\_\_  
 SOLD BY: \_\_\_\_\_

ORDER#: \_\_\_\_\_  
 PHONE: \_\_\_\_\_  
 DATE: \_\_\_\_\_

ORDERS MAY BE PLACED WITH THE FOLLOWING:			
Mary Handley 301-473-7986	Larry Cassell 301-834-8709	Gloria Shoemaker 301-473-4814	


**ALL ORDERS MUST BE PICKED UP BY NOON ON SATURDAY, DEC. 3, 2011**

	ITEM	PRICE	QTY	DO NOT FILL IN	ADD-ON ORDERS
1	<b>BACKBONE</b>	<b>\$1.25 LB</b>		\$	
2	<b>BACON, Slab (Fresh)</b>	<b>\$1.50 LB</b>		\$	
3	<b>CANCELED ITEM</b>	--	--		
4	<b>CHIME</b>	<b>\$1.25 LB</b>		\$	
5	<b>CRACKLINGS</b>	<b>\$4.00 CKE</b>		\$	
6	<b>FISH</b>	<b>\$3.50 LB</b>		\$	
7	<b>FEET (each)</b>	<b>\$.75 EA</b>		\$	
8	<b>FEET (set of 4)</b>	<b>\$3.00 SET</b>		\$	
9	<b>HOG MAWS</b>	<b>\$4.00 EA</b>		\$	
10	<b>PORK CHOPS</b>	<b>\$2.50 LB</b>		\$	
11	<b>PUDDING LARGE (salt, pepper)</b>	<b>\$7.00 EA</b>		\$	
12	<b>PUDDING SMALL (salt, pepper)</b>	<b>\$2.50 EA</b>		\$	
13	<b>Sausage (CASED)(salt, pepper, brown sugar)</b>	<b>\$2.95 LB</b>		\$	
14	<b>Sausage (LOOSE)salt, pepper, brown sugar)</b>	<b>\$2.75 LB</b>		\$	
15	<b>SCRAPPLE( LARGE) (salt, pepper, meal, flour)</b>	<b>\$5.00 pan</b>		\$	
16	<b>SCRAPPLE (SMALL) (salt, pepper, meal, flour)</b>	<b>\$2.50 pan</b>		\$	
17	<b>SHOULDER PLATE</b>	<b>\$2.50 LB</b>		\$	
18	<b>SHOULDER ROAST</b>	<b>\$2.50 LB</b>		\$	
19	<b>SPARE RIBS</b>	<b>\$2.50 LB</b>		\$	
20	<b>TENDERLOIN</b>	<b>\$3.50 LB</b>		\$	
21	<b>COUNTRY HAM SANDWICHES</b>	<b>\$.2.00 EA</b>		\$	
22	<b>Country Ham (Sliced)</b>	<b>\$10.00 LB</b>		\$	
<b>TOTAL</b>					

**Next Butchering Saturday February 4, 2012**

**Safe Handling Instructions**

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen. Thaw in refrigerator or microwave.

Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards) utensils, and hands after touching raw meat or poultry.

Cook thoroughly. **“KEEP REFRIGERATED”**