

## JEFFERSON RURITAN CLUB BUTCHERING ORDER FORM

December 2, 2017

CUSTOMER: \_\_\_\_\_

ORDER#: \_\_\_\_\_

Group Order: \_\_\_\_\_

PHONE: \_\_\_\_\_

Pick up by: \_\_\_\_\_

SOLD BY: \_\_\_\_\_

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

**ORDERS MAY BE PLACED WITH THE FOLLOWING:**

Mary Handley 301-473-7986	Sam Miller 301-834-6165	
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**ALL ORDERS MUST BE PICKED UP BY 12 NOON ON SATURDAY, Dec 2, 2017**

Code	ITEM	PRICE	QUANTITY		
			LBS	EACH	WHOLE
1	BACKBONE	\$1.75 LB			
2	FRESH BACON, Slab (not sliced )	\$2.20LB			
4	CHIME	\$1.75 LB			
5	CRACKLINGS (Maximum 2 orders)	\$5.00 CKE			
6	FISH	\$3.50 LB			
8	FEET (set of 4)	\$5.00 SET			
9	HOG MAWS	\$4.00 EA			
10	PORK CHOPS	\$2.95 LB			
11	PUDDING LARGE (salt, pepper)	\$7.00 EA			
12	PUDDING SMALL (salt, pepper)	\$3.00 EA			
13	Sausage (CASED)(salt, pepper, brn sugar)	\$3.15 LB			
14	Sausage (LOOSE)salt, pepper, brn sugar)	\$2.95 LB			
15	SCRAPPLE( lge) (salt, pepper, meal, flour)	\$6.00 pan			
16	SCRAPPLE (sm) (salt, pepper, meal, flour)	\$3.00 pan			
17	SHOULDER PLATE	\$2.95 LB			
18	SHOULDER ROAST	\$2.95 LB			
19	SPARE RIBS	\$2.95 LB			
20	TENDERLOIN	\$3.50 LB			
21	COUNTRY HAM SANDWICHES	\$2.50 EA			
22	Country Ham (Sliced)	\$10.00 LB			
24A	COUNTRY HAM, WHOLE	\$2.75 LB			
29	HAM BROTH, gal	\$4.00 gal			

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### 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”**  
Keep hot foods hot. Refrigerate leftovers immediately or discard.



**Country Breakfast**  
**Dec 2, 2017 7am - 11am**

**JUMC Pancake Breakfast**  
**Feb 3, 2018**

**Next Butchering Saturday Feb 3,**  
**2018**