

Deal December Collide	Processing Whole	= .68/lb.
Pork Processing Guide	Processing Half	= .71/lb.
8375 Freeland Ave. SW. Byron Center, MI 49315	Plus Grinding	= .20/lb.
Ph. (616) 878 - 1578 Fax (616) 878 - 9833	Linking (Bratwurst, Kielbasa, etc.	= 1.30/lb.
Email To: Processing@Byroncentermeats.com	Patties	= 1.30/lb.
Hours: 7am - 6pm Monday - Friday & 7am - 1pm Saturd	ay Smoking	= 1.10/lb.
, , , , , ,	Smoking (All Natural Cure)	= 1.40/lb.
	Slicing (Bacon, etc.)	= .35/lb.
Name:		
	ative Phone Number:	
Address:	delive i fiorie trafficer.	
Email:		
Purchased From:	Qty of Pork (1/2, 1):	
	Q() 011 01K(1/2, 1).	
**For Roasts Indicate Size (Average Weight is 3#)		
**For Chops and Steaks Indicate how many per Package		
From the Ham Choose either Fresh or Smoked:		
Fresh (Uncured and Not Smoked, this is a Regular Pork Roast or St	teak) or	
Smoked (Cured and Smoked pink in color like a Normal Ham). The		
Fresh Ham Roast Smoked Ham Roast	↓ Regular ham cut gets you some roasts and	some steaks
Fresh Ham Steak Smoked Ham Steak	Regular Cut (Smoked only)	
Special Instructions:		
From the Pork Belly Choose either Fresh or Smoked:	This.	
Fresh Side Pork Thickness: Regular:	Thick: Thin: Thin:	
Smoked Bacon Thickness: Regular:	Thick: Thin:	
Special Instructions:		
Indicate Size of Roasts for the Following:		
lb_Pork Loin Roast		
lb_Pork Shoulder Roast		
Special Instructions:		
Indicate Number per Package for the Following:		
Pork Chops Bone In: Boneless:		
Pork Steak		
Special Instructions:		
Indicate Any of the Following you want to Keep:		
Pork Spare Ribs	5	
Pork Hocks Smoked: Fresh:	Put into Additional Sausage:	
Pork Neck Bones Smoked: Fresh:	Put into Additional Sausage:	
Special Instructions:		
Indicate which types of Sausage you would like: (choose up to	2 types on 1/2 Pork, and up to 3 types on W	hole Pork)
Mark whether you want Bulk, Links, Patties, or Brats. Note all pro	oducts besides Bulk have a \$1.30/lb. Additiona	Fee.
	Links (10-1) Brats (5-1) Patties	s (9-1)
No Seasoning	<u> </u>	_
Regular Breakfast Sausage		_
Spicey / Hot Breakfast Sausage		_
Italian Sausage		_
Bratwurst Kielbasa		_
		_
Special Instructions:		