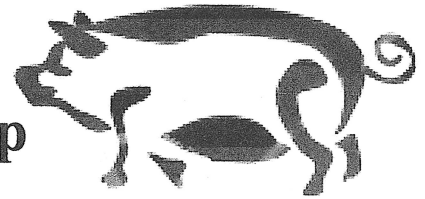


# Jason's Butcher Shop

Specializing in Custom Meat Cutting



<b>NAME:</b>	<b>DATE:</b>
<b>ADDRESS:</b>	<b>PHONE:</b>
<b>ANIMAL BELONGS TO:</b>	

Whole Pig

Half Pig

<b>CHOP THICKNESS:</b> ½    ¾    1    1 ¼    inches		
<b>CHOPS PER PACKAGE:</b> 2    3    4		
<b>ROAST SIZE:</b> 2lb    3lb    4lb    5lb		
<b>SAUSAGE OR GROUND:</b> Two kinds per whole pig.	Ground Breakfast Sweet Hot Cajun Maple	Ground Breakfast Sweet Hot Cajun Maple
<input type="checkbox"/> SPARE RIBS	<input type="checkbox"/> COUNTRY STYLE RIBS    or <input type="checkbox"/> ROAST    or <input type="checkbox"/> SAUSAGE	
<b>SHOULDERS:</b>	Smoked or Fresh Whole Cut in ½ Sliced	Smoked or Fresh Whole Cut in ½ Sliced
<b>HAMS:</b> Center Sliced- You get two ham ends and the best slices from the middle.	Smoked or Fresh Whole Cut in ½ Center Sliced Sliced	Smoked or Fresh Whole Cut in ½ Center Sliced Sliced
<b>BACONS:</b>	Smoked or Fresh Slab Sliced: <input type="checkbox"/> Thin <input type="checkbox"/> Regular <input type="checkbox"/> Thick	Smoked or Fresh Slab Sliced: <input type="checkbox"/> Thin <input type="checkbox"/> Regular <input type="checkbox"/> Thick

<b>FAT BACK:</b>	YES		NO
<b>LEAF LARD:</b>	YES		NO
<b>HEART:</b>	YES		NO
<b>LIVER:</b>	YES		NO
<b>FEET:</b>	YES		NO

*Thank you for your business!*