

Catoctin High School FFA Chapter and FFA Alumni Country Butchering 2019 Order Form

Catoctin High School FFA Chapter and FFA Alumni will hold a Country Pork Butchering Friday, February 8, 2019. At the Catoctin High School Agriculture Department Call **240-236-8192. Orders Are Due Friday, January 18, 2019. Order Pick-up time: Friday February 8, 2019 from 3:30PM until 7:00 PM.** (In case there is snow on February 8 2019, the butchering will be held on Friday March 8, 2019. Pick up times will remain the same 3:30 until 7:00 PM)

Customer Name _____ Phone Number _____ FFA Member Salesperson _____

Butchering Day Helper? Yes ___ No ___ CHS Staff Member? Yes ___ No ___
ONLY FILL OUT THE LEFT HAND SIDE OF THE FORM.

Name of person picking up your order? _____
 Lard, Pigs Feet and Extra Meat will be sold on a first come basis Friday.
(DO NOT WRITE IN THIS AREA)

<u>Item/Price per Pound</u>	<u>Order by Quantity</u>	<u>Actual Weight</u>	<u>Exact Cost</u>
Pork Loin \$3.95 lb	_____ 1/2 Loin (average 7 lbs.)	_____ Whole Loin (average 14 lbs.)	_____
Fresh, Bacon \$2.85 lb (NOT CURED OR SLICED)	_____ Whole (average 10 lbs.)	_____	_____
Shoulder Roast \$2.95 lb ____ (2-4 lbs)	_____	_____	_____
Ham Roast \$2.85 lb ____ (2-4 lbs)	_____	_____	_____
Fresh, Whole Ham \$2.65 lb (NOT CURED)	_____ Ham(s)	_____	_____
Pork Chops \$3.65 lb	_____ (2 lbs)	_____ (5 lbs)	_____ (10 lbs)
Ribs \$3.35 lb	_____ (2 lbs)	_____ (5 lbs)	_____ (5 lbs)
Backbone/Chine \$2.25 lb	_____ (2 lbs)	_____ (3 lbs)	_____ (10 lbs)
Loose Sausage \$3.00 lb	_____ (2 lbs)	_____ (5 lbs)	_____ (10 lbs)
Stuffed Sausage \$3.00 lb	_____ (2 lbs)	_____ (5 lbs)	_____
Scrapple \$4.00 (2 lb pan)	_____ Pan(s)	_____	_____
Puddin \$4.00 (2 lb pan)	_____ Pan(s)	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

Total Amount Due _____

"KEEP REFRIGERATED"

Safe Handling Instructions: This product was prepared under sanitary conditions and has passed meat inspection. 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 guidelines: KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR WCROW AV