

EJ's Taxidermy & Meat Processing, LLC.
301-245-4409



PORK

NAME: _____
PHONE: _____
ADDRESS: _____

DATE: KILLED: _____
CUT: _____
CALLED: _____
WEIGHT: _____

KILL FEE: AT SHOP _____ ON FARM _____

CUT/WRAP/FREEZE: _____ OR **CUT/VACUUM PACK /FREEZE** _____ **.50 CENTS A LB**

CHECK WHAT YOU WANT:

HAM CURED: YES _____ NO _____
HAM ROAST: LEFT WHOLE _____ CUT IN HALF _____ or THIRDS WITH STEAKS _____
BACON CURED: YES _____ NO _____
OR FRESH SIDE PORK _____

COUNTRY STYLE RIBS _____ or ROAST _____
PORK CHOPS _____ THICKNESS: 1/2 ___ 3/4 ___ 7/8 ___ # PER PACKAGE: 2 ___ 3 ___ 4 ___ or
your preference _____
PORK ROAST: SHOULDER BUTT _____ PICNIC _____
FRESH HAM: **(NOT CURED)** ROAST _____ or STEAKS _____
PORK BURGER _____
PORK SAUSAGE _____ 1LB PLASTIC BAGS
SAUSAGE SEASONING: COUNTRY STYLE _____ ITALIAN → [SWEET] _____ OR [MILD] _____ HOT _____
10 LB MINIMUM

LAMB

NAME: _____
PHONE: _____
ADDRESS: _____

DATE: KILLED _____
CUT _____
CALLED: _____

KILL FEE: AT SHOP _____ ON FARM _____

CUT/WRAP/FREEZE _____ OR **CUT/ VACUUM PACK/ FREEZE** _____ **.50 CENTS A LB**

LAMB CHOPS PER PKG: 2 ___ 3 ___ 4 ___
SHOULDER STEAKS PER PKG: 2 ___ 3 ___ 4 ___

FULL LEG: _____ SIRLOIN _____ or LEG ROAST _____
STEW MEAT: _____ RIBS: _____

LAMB SAUSAGE _____ 1 LB ___ or 2 LB ___
SAUSAGE SEASONING: COUNTRY STYLE _____ ITALIAN _____ HOT _____