

**JEFFERSON RURITAN CLUB BUTCHERING ORDER FORM**  
**ALL ORDERS MUST BE PICKED UP BETWEEN 8AM AND 12 NOON ON SATURDAY**

**December 5, 2020**

**CUSTOMER:** \_\_\_\_\_  
**Group Order:** \_\_\_\_\_  
**Pick up by:** \_\_\_\_\_  
**SOLD BY:** \_\_\_\_\_

**ORDER#:** \_\_\_\_\_  
**PHONE:** \_\_\_\_\_  
**Last date to place order Dec 1, 2020**  
**DATE:** \_\_\_\_\_

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

Mary Handley 301-473-7986		Sam Miller 301-834-6165				
Code	ITEM	PRICE	QUANTITY			
			LBS	EACH	WHOLE	
1	BACKBONE	\$2.00 LB				
2	FRESH BACON, Slab (not sliced)	\$2.30LB				
4	CHINE	\$2.00 LB				
5	CRACKLINGS (Maximum 2 orders)	\$6.00 CKE				
6	FISH	\$3.60 LB				
8	FEET (set of 4) Limit 2 sets	\$6.00 SET				
9	HOG MAWS Limit 2	\$6.00 EA				
10	PORK CHOPS	\$3.10 LB				
11	PUDDING LARGE (salt, pepper)	\$7.50 EA				
12	PUDDING SMALL (salt, pepper)	\$3.50 EA				
13	Sausage (CASED)(salt, pepper, brn sugar)	\$3.25LB				
14	Sausage (LOOSE)salt, pepper, brn sugar)	\$3.10 LB				
15	SCRAPPLE( lge) (salt, pepper, meal, flour)	\$7.00 pan				
16	SCRAPPLE (sm) (salt, pepper, meal, flour)	\$3.50 pan				
17	SHOULDER PLATE	\$3.10 LB				
18	SHOULDER ROAST	\$3.10 LB				
19	SPARE RIBS	\$3.10 LB				
20	TENDERLOIN	\$3.60 LB				
21	COUNTRY HAM SANDWICHES	\$4.00 EA				
22	COUNTRY HAM (sliced)	\$12.00 LB				
23	Country Ham (whole)	\$3.50 LB				
27	Tongue	\$3.00 EA				
28	Ham scraps/pieces	\$4.00 EA				
29	HAM BROTH, gal	\$4.00 gal				
30	Lard 1 Gal. Tub	\$5.00 EA				
31	Lard 4 Gal. Bucket	\$18.00 EA				

**Ruritan  
Country Breakfast  
Dec 5, 2020 7am-11am**

**Ruritan  
Next Butchering  
Saturday Feb 6, 2021**

**JUM Church Pancake  
Breakfast  
Feb 6, 2021 7am – 11am**

### 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 hot foods hot. Refrigerate leftovers immediately or discard.