

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

**December 4, 2021**

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

**ORDER#:** \_\_\_\_\_  
**PHONE:** \_\_\_\_\_  
**Last date to place order Nov 30, 2021**  
**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	\$2.25 LB			
2	FRESH BACON, Slab (not sliced)	\$2.40 LB			
4	CHINE	\$2.25 LB			
5	CRACKLINGS (Maximum 2 orders)	\$6.00 CKE			
6	FISH	\$3.80 LB			
8	FEET (set of 4) limit 2 sets	\$6.00 SET			
9	HOG MAWS (limit 2 maws)	\$6.00 EA			
10	PORK CHOPS	\$3.35 LB			
11	PUDDING LARGE (salt, pepper)	\$8.50 EA			
12	PUDDING SMALL (salt, pepper)	\$4.00 EA			
13	Sausage (CASED)(salt, pepper, brn sugar)	\$3.50LB			
14	Sausage (LOOSE)salt, pepper, brn sugar)	\$3.30 LB			
15	SCRAPPLE( lge) (salt, pepper, meal, flour)	\$8.00 pan			
16	SCRAPPLE (sm) (salt, pepper, meal, flour)	\$4.00 pan			
17	SHOULDER PLATE	\$3.35 LB			
18	SHOULDER ROAST	\$3.35 LB			
19	SPARE RIBS	\$3.35 LB			
20	TENDERLOIN	\$3.85 LB			
21	COUNTRY HAM SANDWICHES	\$4.25 EA			
22	COUNTRY HAM (sliced)	\$12.00 LB			
24	Country Ham (whole)	Not available			
27	Tongue	\$3.00 EA			
28	Ham pieces	\$4.00 LB			
29	HAM BROTH, gal	\$4.00 gal			
31	Lard Tub (1gal)	\$5.00 EA			
31A	Lard Bucket (4 gal)	\$18.00 EA			

**Ruritan**  
**Country Breakfast**  
**Dec 4, 2021 7am – 11am**

**Ruritan**  
**Next Butchering**  
**Saturday Feb 5, 2022**

**Ruritan**  
**Country Breakfast**  
**Feb 5, 2022 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.