

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

December 2, 2023

CUSTOMER: _____
Group Order: _____
Pick up by: _____
SOLD BY: _____

ORDER#: _____
PHONE: _____
Last date to place order Nov 24, 2023
DATE: _____

ORDERS MAY BE PLACED WITH THE FOLLOWING:					
Sam Miller 301-834-6165		Charles (Chiz) Summers 301-834-7702			
Code	ITEM	PRICE	QUANTITY		
			LBS	EACH	WHOLE
1	BACKBONE	\$2.60 LB			
2	FRESH BACON, Slab (not sliced)	\$2.75 LB			
4	CHINE	\$2.60 LB			
5	CRACKLINGS (Maximum 2 orders)	\$6.50 CKE			
6	FISH	\$4.25 LB			
8	FEET (set of 4) limit 2 sets	\$6.50 SET			
9	HOG MAWS (limit 2 maws)	\$6.50 EA			
10	PORK CHOPS	\$3.85 LB			
11	PUDDING LARGE (salt, pepper)	\$9.00 EA			
12	PUDDING SMALL (salt, pepper)	\$4.50 EA			
13	Sausage (CASED)(salt, pepper, brn sugar)	\$4.00LB			
14	Sausage (LOOSE)salt, pepper, brn sugar)	\$3.80 LB			
15	SCRAPPLE(lge) (salt, pepper, meal, flour)	\$8.50 pan			
16	SCRAPPLE (sm) (salt, pepper, meal, flour)	\$4.50 pan			
17	SHOULDER PLATE	\$3.85 LB			
18	SHOULDER ROAST	\$3.85 LB			
19	SPARE RIBS	\$3.85 LB			
20	TENDERLOIN	\$4.25 LB			
21	COUNTRY HAM SANDWICHES	\$4.50 EA			
22	COUNTRY HAM (sliced)	\$13.00 LB			
24A	Whole Country Ham (uncooked)	\$4.50 LB			
27	Tongue	\$4.00 EA			
28	Ham pieces (1 lb bags)	\$6.00 LB			
28A	Ham chips (1 lb bags)	\$6.00 LB			
31	Lard (1 gal)	\$8.00 EA			
31A					

PRICES SUBJECT TO CHANGE

Country Breakfast from 7am-11am,
Dec 2, 2023

Next Pork Butchering:
Saturday Feb 3, 2024 with
Country Breakfast from
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.