

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

February 1, 2025

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

ORDER#: _____
PHONE: _____
Last date to place order Jan. 22, 2025
DATE: _____

ORDERS MAY BE PLACED WITH THE FOLLOWING:					
	Mary Miller 301-834-6165	Mary Handley 301-473-7986			
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)	\$14.00 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			
29	Ham Broth	\$6.00 EA			
31					

PRICES SUBJECT TO CHANGE

Country Breakfast from 7am-11am,
Feb 1, 2025 7AM – 11AM
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Next Pork Butchering:
Saturday Dec 6, 2025 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.