JEFFERSON RURITAN CLUB BUTCHERING ORDER FORM

ALL ORDERS MUST BE PICKED UP BETWEEN 8AM AND 12 NOON ON SATURDAY

December 5, 2026

CUSTOMER:_____ **ORDER#:**_____

Group Order:_____ **PHONE:**_____

Pick up by:_____ **Last date to place order Nov. 25, 2026**

SOLD BY:_____ **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*	*$2.80 LB*			
2	*FRESH BACON, Slab (not sliced)*	*$3.25 LB*			
4	*CHINE*	*$280 LB*			
5	*CRACKLINGS (Maximum 2 orders)*	*$9.00 CKE*			
6	*FISH*	*$4.25 LB*			
8	*FEET (set of 4) limit 2 sets*	*$8.00 SET*			
9	*HOG MAWS (limit 2 maws)*	*$9.00 EA*			
10	*PORK CHOPS*	*$4.00 LB*			
11	*PUDDING LARGE (salt, pepper)*	*$9.00 EA*			
12	*PUDDING SMALL (salt, pepper)*	*$4.50 EA*			
13	*Sausage (CASED)(salt, pepper, brn sugar)*	*$4.25LIB*			
14	*Sausage (LOOSE)salt, pepper, brn sugar)*	*$4.00 LB*			
15	*SCRAPPLE(lge) (salt, pepper, meal, flour)*	*$9.00 pan*			
16	*SCRAPPLE (sm) (salt, pepper, meal, flour)*	*$4.50 pan*			
17	*SHOULDER PLATE*	*$3.95 LB*			
18	*SHOULDER ROAST*	*$3.95 LB*			
19	*SPARE RIBS*	*$3.85 LB*			
20	*TENDERLOIN*	*$4.25 LB*			
21	*COUNTRY HAM SANDWICHES*	*$5.00 EA*			
22	*COUNTRY HAM (sliced)*	*$14.00 LB*			
24A	*Whole Country Ham (uncooked)*	*$3.50 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-10:30, , Dec 5, 2026

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Next Pork Butchering:
Saturday Feb 7, with Country Breakfast from 7am – 10:30am

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.