Almena Meat Co 741 Garfield St S Almena, WI (715)357-3592

PORK CUTTING INSTRUCTIONS

NAME:			PURCHASED FROM:		
PHONE:			DATE:		
		WHOLE	HALF		\ <u></u>
WRAPPING: PAPER (\$.70/LB)		DOUBLE PAPER (\$.75/LB) CRY-VAC (\$.80/LB)			
SHOULDER SEC	CTION:				
ROASTS:	#'S PER ROAST		and/or		per pkg. :SS: 1/2" 3/4" 1" or other
HAM SECTION:	FRESH OR	CURED	(\$1.25/LB)		
WHOLE	CUT IN-1/4's	CUT IN- 1/2's	and/or	STEAKSSTEAK THICKNE	per pkg. :SS: 1/2" 3/4" 1" or other
BELLY SECTIO	SIDE PORK	OR	ВАСО	N (\$1.25/LB)	
WHOLE	OR	SLICED		THIN SLICE MEDIUM SLICE THICK SLICE	<u>≣</u>
LOIN SECTION:		per pkg		THICKNESS:	1/2" 3/4" 1" or other
*** You can choose SHANKS: YES RIBS: YES or NECK BONES: LIVER: YES or TONGUE: YES LARD: YES or	ITALIAN SAUS, MAPLE SEASC REG BRATS(\$2 SPECIALTY BF ose 1 or 2 items or NO NO YES or NO r NO or NO or NO or NO	AUSAGE BULK AGE BULK(\$1.5 ONING(\$1.99/LB 2.30/LB) RATS(\$3.30/LB) for Whole Hog a	9/LB) OR RINGS) OR LINKS/PAT (SEE WEBSITE FO and 1 item for a i		
BOXING: YES OTHER SPECIA	•	•	r NO (Bringing	your own Containe	rs)