**BUTCHERING SALE**

**December 7th, 2016**

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Order Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Phone #: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

City, State, Zip: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Sold By: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**ALL ORDERS MUST BE PLACED BY DECEMBER 3rd, 2016**

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| **ITEM** | | **PRICE** | **QTY/WT.** | **ACTUAL** | **TOTAL** |
| **SAUSAGE**  Pork, Salt, Pepper Brown Sugar | Loose | $2.99 lb. |  |  |  |
| Link | $3.49 lb. |  |  |  |
| **SCRAPPLE**  Flour, Corn Meal, Salt, Pepper, Water | Large | $6.00 |  |  |  |
| Small | $3.50 |  |  |  |
| **PUDDIN**  Pork, Salt, Pepper | Large | $10.00 |  |  |  |
| Small | $6.00 |  |  |  |
| **RIBS** |  | $2.50 lb. |  |  |  |
| **BACKBONE** |  | $1.50 lb. |  |  |  |
| **TENDERLOIN** |  | $4.59 lb. |  |  |  |
| **FISH** |  | $4.59 lb. |  |  |  |
| **PORK CHOPS** |  | $3.50 lb. |  |  |  |
| **CHIME** |  | $1.50 lb. |  |  |  |
| **FEET** | Price per foot | $2.00 |  |  |  |
| **All Items Below Sold Whole or Half ONLY** | | | | | |
| **ITEM** | **WHOLE/HALF** | **PRICE** | **QTY/WT.** | **ACTUAL** | **TOTAL** |
| Ham (Fresh) | Whole / Half | $2.00 lb. |  |  |  |
| Shoulder (Fresh) | Whole / Half | $2.36 lb. |  |  |  |
| Slab Bacon (Fresh) | Whole / Half | $3.50 lb. |  |  |  |
| Shoulder Blade (Fresh) | Whole / Half | $2.29 lb. |  |  |  |
| **PICK UP ORDERS AFTER 5PM DEC. 7th. ALL ORDERS MUST BE PICKED UP NO LATER THAN DEC. 8th.**  **QUESTIONS – CALL CHRISTINE SMITH AT 240-614-5270**  [WWW.URBANAVFD.ORG](http://WWW.URBANAVFD.ORG) | | | | **TOTAL AMT DUE** |  |

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| **Safe Handling Instructions**  **THIS PRODUCT WAS PREPARED, INSPECTED, AND PASSED IN ACCORDANCE WITH MEAT AND/OR POULTRY STANDARDS. 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.** |