



100 OLD BLOOMFIELD PIKE
BARDSTOWN, KY 40004
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Processing@boonesbutchershop.com

PORK PACKAGING INSTRUCTIONS

Name _____ Date _____

Address _____ Phone # _____

Please check one: Freezer Paper* _____ (no extra charge) Vacuum Pack * _____ (Extra charges will apply)

* Freezer paper retains freshness approximately 8 – 10 months / Vacuum Pack retains freshness longer

Please check (✓) and indicate number of pieces or pounds in a package:

Pork Chops -- Bone In _____ Boneless _____

Pork Chop Thickness (1/2 inch is standard) _____ Number to Package _____

Hams (Back)

Sliced Fresh _____ Roast _____ Sausage _____ Cutletts _____ Number/Size per Package _____

Or City Cured and Smoked * _____

*No Hams cured From November thru January

Bacon – Fresh –cut into pieces _____ Sausage _____ Cured and Smoked _____

Number/Size per Package _____

Jowl Bacon – Fresh-cut into pieces _____ Sausage _____ Cured and Smoked _____

Number/Size per Package _____

Front Shoulders – Pork Roast _____ Boston Butt _____ Picnic _____ Pork

Steaks _____

Or Put in Sausage _____ Number/Size per Package _____

PORK BURGERS / SAUSAGE _____

Sausage – Mild _____ Hot _____ lb package _____ lb package _____

Spare Ribs _____ Number/Size per Package _____

Neck Bones _____ Number/Size per Package _____

Pig Feet _____ Number/Size per Package _____

Tail/Ears _____