



Nettles Sausage, Inc.

190 SW County Road 240

Lake City, FL 32025

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Fair:		Ear Tag #	
Responsible Party:		Split	Y N
Contact for Pick-Up:		Pick-Up @ Plant	Y N
Address:			
City / State / Zip:			
Phone:		Alternate Phone #:	
E-Mail Address:			

Standard way to have your hog processed for **BEST** yield is the **SHADED** boxes

XXX

DO YOU WANT:	FEET	YES	NO	HEAD	YES	NO	SKIN	YES	NO	FAT	YES	NO
SHOULDERS*	BOSTON BUTTS	PICNIC	WHOLE	HALF	SLICED	PUT IN SAUSAGE		*for GOOD Sausage...you need to put shoulders into sausage				
HAMS	FRESH	WHOLE	HALF	SLICED	SMOKED	WHOLE	HALF	SLICED	HOCKS			
BACON	FRESH	WHOLE	SLICED	SMOKED	WHOLE	SLICED	RIND ON	RIND OFF	1# PACKS	RIB BACON		
PORK CHOPS	FRESH	1/2"	3/4"	1"	6 per pack	4 per pack	SMOKED	1/2"	3/4"	1"	6 per pack	4 per pack
RIBS	WHOLE	SPLIT										
SAUSAGE	Just Grind No Seasoning		PAN	FRESH LINK	SMOKED LINK	MILD	HOT only available in smoked link			WHOLE HOG		

NOTES:

Slaughter Date:

Smoked:

	<p>---- Any processed hog not picked up within 30 days will be disposed of ----</p>	
	<p>Customer Signature _____</p>	<p>Date: _____</p>

By signing above customer agrees that they have verified that the above instructions have been followed and are correct

White copy=Nettles

Yellow copy=Fair

Pink copy=Customer

1/7/2020