

Date:	Rich Hill Meat Processing 4173954161				
Name:	Email: rhmeatpro@gmail.com				
Address:					
Home Phone:					
Cell Phone:					
Pork: 1/2 or 1					
Ham:	Cured	or	Fresh	or	Sausage
	Leave Whole		cut in half		all steaks 1/2 in. thick or 3/4 in. thick 2, 3 or 4 to pkg
Bacon:	Cured	or	Fresh	or	Sausage
	Slice:	Thick	Medium	Thin	
Jowl:	Cured	or	Fresh	or	Sausage
	Slice	Thick	Medium	Thin	
Shoulder:	Cured	or	Fresh	or	Sausage
	Steaks	1/2 or 3/4 in. thick	or	Roast	2, 3 or 4 to pkg
Hocks:	Cured	or	Fresh	or	Sausage
Ribs:	Cut in half		or	Leave in Slab	
Pork Chops:	Thickness: 1/2" , 3/4" , 1"		2, 3 or 4 to pkg		
Ground Pork	or	Sausage:	Seas:	Mild	Medium Hot 1, 1.5 or 2 pounds to a pkg.
Liver:	Wrap	or	No		
Heart:	wrap	or	No	or	Grind in Sausage
Tongue:	wrap	or	No	or	Grind in Sausage

Questions or comments: