

**WAGNER MEATS
MT. AIRY LOCKER COMPANY
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PORK INSTRUCTIONS

HAM: CURED
OR
FRESH

CIRCLE ONE: LEFT WHOLE CUT IN ½ CUT IN ½ W/ CENTER SLICES ALL SLICES

THICKNESS OF SLICES: ¼" OR ½"

OF SLICES PER PACKAGE _____

SHOULDER: PICNIC PORTION: CURED _____ ROASTS OR SAUSAGE
OR
FRESH _____ SIZE OF ROASTS: _____

BUTT PORTION: CURED _____ ROASTS OR SAUSAGE
OR
FRESH _____ SIZE OF ROASTS: _____

PORK LOIN: BONE IN CHOPS _____ THICKNESS _____ # PER PACKAGE _____
OR
*BONELESS CHOPS _____ THICKNESS _____ # PER PACKAGE _____

BONE IN ROAST _____ SIZE _____
OR
*BONELESS LOIN ROAST _____ SIZE _____

*BABY BACK RIBS- PORK CHOPS AND LOIN ROAST MUST BE BONELESS

BACON: CURED _____
FRESH _____
SLICED _____

(PICK ONE SEASONING)

SAUSAGE: REGULAR _____ ROPE 1 LB PACKS
SAGE _____ OR
NO SEASONING _____ LOOSE 1 LB/PACKS

SPARE RIBS: _____

- IN ORDER TO PROCESS TWO DIFFERENT FLAVORS OF SAUSAGE YOU NEED A WHOLE HOG AND YOU NEED AT LEAST 20 LBS OF TRIMMINGS FOR EACH FLAVOR
- HALF HOGS WE DO NOT OFFER 2 DIFFERENT FLAVORS IN SAUSAGE
- WE DO NOT OFFER LITTLE LINKS
- SHOULDERS AND HAMS CAN BE PUT INTO SAUSAGE