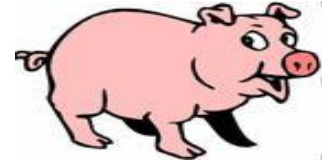


**Bylers Custom Cutting**  
**Orchard Drive, Timberville, VA**



**540-820-2086**

Date: \_\_\_\_\_

Name: \_\_\_\_\_ Phone Number: \_\_\_\_\_ [ ]

Address: \_\_\_\_\_

**Hams:** Smoked/Cured Fresh  
 Steaks \_\_\_\_\_" thick  
 Roasts: \_\_\_\_\_ lbs/roast

**Bacon:** Smoked/Cured Fresh  
 Sliced: Yes No

_____ pig slaughtered	@ \$80 =	_____
_____ lbs. cut/vac seal	@ 1/lb =	_____
_____ lbs. of smoking	@ \$1/lb =	_____
_____ lbs. loose sausage	@ \$1/lb =	_____
_____ lbs. link sausage	@ \$2 =	_____
Total:		_____

**Loins:** Roasts: None bone-in boneless \_\_\_\_\_ lbs. / roast  
 Chops: None bone-in boneless \_\_\_\_\_"thick, \_\_\_\_\_ chops/ pkg

**Shoulder:** Roast: None Yes \_\_\_\_\_ lbs. / roast  
 Steak: None Yes \_\_\_\_\_" thick, \_\_\_\_\_ steaks / pkg

**Spare Ribs:** None Yes

**Hocks:** None Fresh Smoked

Sausage:	Bulk	Links	Smoked
Country/Breakfast	_____	_____	_____
Hot Italian	_____	_____	_____
Sweet Italian	_____	_____	_____
Unseasoned, Ground only	_____ lbs. / pkg	_____ 1 bag (unfroze)	

We will grind the sausage twice. If you want it course ground (once) check here [ ]

Lard: None Chunks Ground

Organs: Heart Tongue Liver