

PORK CUTTING INSTRUCTIONS

Carter's Custom Cuts
4155 W. Frye Mesa Rd. Thatcher, AZ 85552
Phone (928) 428-0556

Standard Cuts: Yes or No

NAME: _____

PHONE NUMBER: _____

EMAIL: _____

ADDRESS: _____

[BONE IN UNLESS OTHERWISE REQUESTED]

HAM: Fresh or Cured/ Smoked

Whole OR Half

Cut into roasts with center slices: **yes or no**

Slice entire ham **yes or no**

Slice thickness: 1/4, 1/2 in. or _____ inches **Number of slices per package:** _____

Hocks: Fresh _____ Cured _____

Pork belly : Fresh or Cured (bacon) Sliced? **yes or no**

Slice thickness: Thin _____, Medium _____, Thick _____.

Package size: _____ lbs.

PICNIC ham: Whole OR cut in Half

BOSTON BUTT: Whole or cut in Half

OR: Cut into pork steaks: **yes or no**

Steak thickness: 1/2 in; 3/4 in, 1 in **Number of steaks per package:** _____

LOIN: Whole or Chops : thickness 3/4, 1 inch, or _____ inches. Bone In or Boneless

Wrap _____ chops per package.

Do you want a loin roast: **yes or no** 3lb, 4lb, 5lb

SPARERIBS: Wrap in 1 package or 2

TRIM- Ground Pork Chorizo Breakfast Sausage (Hot or Mild)

(Sausage and Chorizo Additional charge: \$2.00/lb,)

COMMENTS: _____

MEAT IS PAID FOR AT TIME OF PICK-UP

animal tag: _____ Date _____ initials: _____

Cut Date _____

Minimum processing charge \$150 due at drop off.