

# Carter's Custom Cuts

Customer Called 

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

4155 W. FRYE MESA RD.  
THATCHER, ARIZONA 85552  
928-428-0556  
Bryce@carterscustomcuts.com

## GAME CUTTING INSTRUCTIONS AND AGREEMENT

NAME: \_\_\_\_\_ PHONE: \_\_\_\_\_ TAG # \_\_\_\_\_  
Address: \_\_\_\_\_ City \_\_\_\_\_ state: \_\_\_\_\_ zip: \_\_\_\_\_  
HUNTING LICENSE # \_\_\_\_\_ DATE OF DROP OFF: \_\_\_\_\_ DATE OF HARVEST: \_\_\_\_\_  
DEER WT: \_\_\_\_\_ ELK WT: \_\_\_\_\_ BEAR WT: \_\_\_\_\_ ANTELOPE: \_\_\_\_\_ OTHER: \_\_\_\_\_

### PRICES:

\*\* all animals or meat are subject to a processing charge. INFECTED, EXCESSIVELY DIRTY OR CONTAMINATED CARCASSES MAY BE REJECTED

#### PROCESSING FEES:

DEER: handling, cut, wrap and freeze: \$ 125.00  
DEER > 200 LBS..... \$ 1.05/LB  
ALL OTHER ANIMALS.....\$ 1.05/LB  
MEAT PRESENTED BONED/TRIMMED \$ 0.82/LB  
DEER < 50 POUNDS.....\$85.00

#### ADDITIONAL FEES AND CHARGES:

SKINNING FEE.....Deer \$35..... ELK..... \$ 55.00  
CLEANING FEE..... \$ 35.00  
VACCUM PACKING.....\$ 1.12/LB  
BEEF/PORK FAT ADDED.....\$ 1.00/LB FAT  
SPECIAL SKINNING (wanting the cape for a mount).....\$ 50.00

FAT ADDED TO GRIND NECESSARY TO PRODUCE FRESH SAUSAGE, SUMMER SAUSAGE AND SNACK STICKS

### Cut List

STANDAD CUTS: YES OR NO  
GRIND TO BURGER 1 LB PKG 2 LB PKG  
BURGER: FAT ADD: YES OR NO  
ROASTS YES OR NO  
BACK STRAP: WHOLE BUTTERFLY STEAK  
TENDERLOIN: WHOLE OR STEAK  
STEW MEAT: YES OR NO TOTAL LBS: \_\_\_\_\_  
JERKY CUT: SLICES YES OR NO TOTAL LBS: \_\_\_\_\_

### SAUSAGE LIST

### 10 POUND MINIMUM PER ITEM

#### SUMMER SAUSAGE

REGULAR SAUSAGE \$4.00/LB  
HOT \$4.00/LB  
JALAPENO \$4.10 / LB  
CHEDDAR \$4.25 / LB  
JALAPENO AND CHEDDAR \$4.50 / LB

#### FRESH SAUSAGE

REGULAR \$3.90 / LB  
HOT \$3.90 / LB  
CHORIZO \$3.90 / LB

#### SNACK STICKS

Regular \$7.00 / lb  
Black pepper \$7.00 / lb  
Jalapeno \$7.00 / lb  
Jalapeno and cheddar \$7.50 / lb  
Teriyaki \$7.00 / lb

**THESE ORDERS MAY REQUIRE AN EXTRA 7-10 DAYS FOR PROCESSING**

#### INSTRUCTIONS OR SPECIAL REQUEST:

If you want something different or you want it done "YOUR WAY" write it here ( WE CAN'T READ MINDS)

Meat must be picked up no later than 5 days after being notified. **After 10 days, any meat left in the freezer will be charged \$10 per day for storage.** ANY MEAT LEFT FOR 30 DAYS OR MORE WILL BE TURNED OVER TO FISH AND GAME

CUSTOMER SIGNATURE(agree to terms) : \_\_\_\_\_ DATE: \_\_\_\_\_