

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: _____

- Paper Wrapped ~ \$0.94/lb.*
 - Thermoforming Vac ~\$1.20/lb.*
 - Double Paper Wrapped ~\$1.17/lb*
 - Weights on Package ~\$0.30/lb*
 - One steak per package~\$0.30/lb.**
- *Price is based on HCW
**based on actual weights

HAM: Fresh or Cured and Smoked

Whole or cut in half

Cut into roasts with center slices: **Yes or No**

Slice entire ham **Yes or No**

Slice thickness: ¼, ½ in. or _____ inches Number of slices per package: _____

Hocks: Fresh _____ Cured _____

PORK BELLY: Fresh Side or Bacon (Cured Smoke) **Sliced** Y / N

Slice thickness: Thin _____ Medium _____ Thick _____

Package: _____ 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: ½ in, ¾ in, 1in Number of steaks / package _____

LOIN: Whole or Chops : ¾, 1in or _____ **BONE IN OR BONELESS**

WRAP _____ chops per package

Do you want loin roast: yes or no 2 lb, 3 lb , 4 lb

SPARERIBS: Yes or No

TRIM: **Ground Pork** **Breakfast Sausage** **Chorizo** (Hot or Mild)

(sausage add on charge \$2.50/ lb)

Bratwursts (Hot or Mild) \$ 3.75/lb; 10 lb minimum

Comments:

MEAT IS PAID IN FULL AT TIME OF PICK-UP

CCC USE ONLY
Cut Date _____

\$150.00 processing charge due at drop off
2.5 % credit card fee all credit card sales