

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 ~ \$1.50/lb

☐ Thermoforming Vac ~ \$1.72/lb

☐ Double Paper Wrapped ~ \$1.61/lb

☐ Weights on Package ~ \$0.56/lb

☐ One Steak Per Package ~ \$0.56/lb

***Price is based on HCW**

**** Based on actual weights**

Curing & Smoking Fee \$25 per item

****\$95 Slaughter Fee**

\$25 Waste Fee

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, or _____ inches Number of slices per package: _____

Hocks: Fresh _____ Cured _____

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

Slice thickness: Thin _____ Medium _____ Thick _____

Package: _____ lbs

PICNIC ROAST: Whole or Cut in Half

BOSTON BUTT: Whole or Cut in Half

OR cut into butt steaks: Y / N

Steak Thickness: ½, ¾, or 1" Number of Steaks / Package _____

LOIN: Whole or Chops : ½, ¾, 1" or _____ **BONE-IN OR BONELESS**

Number of Chops per Package: _____

Do you want loin roasts? Yes / No 2 lb, 3lb, 4 lb

SPARERIBS: Yes or No

TRIM: Ground Pork Breakfast Sausage Chorizo **(Hot or Mild)**
(sausage add on charge \$3.50/lb 10 lb minimum on each product)

Bratwurst (Hot or Mild) \$4.25/lb:

Comments: _____

MEAT IS PAID IN FULL AT TIME OF PICK-UP