

RAINEY'S CUSTOM BUTCHERING INC.
918-536-3800



Cutting Instructions – Pigs

Vacuum Packaging

Name: _____

Phone: _____ (home) _____ (work) _____ (cell)

Ham: Cured or Fresh or Sausage

How would you like it cut? (Pick One option)

Cut in $\frac{1}{2}$, or Cut in $\frac{1}{3}$, or Cut in $\frac{1}{4}$,

Butt & shank Roast w/ Center slice,

Sliced

Shoulder:

How would you like it cut? _____

Steaks, Roast, Country Style Ribs, Arkansas Bacon, Sausage
(you can one or two of the above mentioned)

Loin

How thick do you want your Chops cut? ($\frac{1}{2}$ “ and $\frac{3}{4}$ ” are common) _____ ”

How many steaks per package? _____

Side: Cured (Bacon) or Fresh (Side)

How thick do you want it sliced? (thin medium or thick) _____ ”

What size packages? _____

Sausage

Ground Pork, Medium, Maple, or Hot

What size packages do you want your grind in? 1# 1 $\frac{1}{2}$ # 2#

Bratwurst: \$2.50/# extra charge. **MADE IN 25# INCREMENTS**

(if you don't have enough to get the 25# we will not make smaller batches)

Regular, or Cheese, or Jalapeno/Cheese

Ribs

Do you want your ribs cut in half or left whole. _____