

Mayes County Processing

Pork Cutting Instructions

3116 Old Hwy 20 E

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Pryor, OK 74361

Admin@mayescountyprocessing.com

Date: ___/___/___

- **Slaughter Fee** - 70\$
- **Processing Fee** \$0.85lb (Custom) \$0.95/lb (Inspected)
- **Late Pickup Fee (per head)** - 5\$/day after 1 week 0\$/day after 2 weeks
- **Curing/Smoking** 1.70\$/lb product weight
- **Breakfast Sausage** - \$.50/ lb **Breakfast Patties** \$1/lb (10# min)

Custom _____
USDA Inspected _____

Drop off name: _____ Pick up name: _____
Phone: _____ Phone: _____
Tag # _____ Live weight _____ Rail Weight _____ Box Weight _____

How does this animal need to be divided? Whole _____ Halves _____ Quarters _____

Loin

How thick do you want your Chops cut? (1/2 " and 3/4" are common) _____ " or all to grind _____
How many steaks per package? _____

Bone in _____ or Boneless _____

Ham: Yes _____ or No _____ **CURED/SMOKED** _____

How would you like it cut?

1/2 _____ 1/3 _____ 1/4 _____ Sliced 1/2 inch _____

Shoulder:

How would you like it cut?

Steaks, Roast, Country Style Ribs, Sausage (can circle two)

Side:

How thick do you want it sliced? (Regular or thick) _____ " **CURED/SMOKED** _____
What size packages? _____

Sausage or Ground Pork

Ground Pork only _____ (for office use)

Seasoning: Yes _____ No _____ (circle) Medium or Hot

What size packages do you want your grind in? 1# 2#

Rail cost _____

Breakfast Patties? Yes ___ No ___ if yes, How many pounds? _____ (10# minimum)

Curing weight _____

Ribs

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

Offals Liver _____ Heart _____ Tongue _____ Lard _____

Total- _____