

Rafter M Meats LLC

PHONE: 520-384-2015 EMAIL: admin@raftermmeats.com



_____PORK

Customer Name:

Customer Phone:

Customer email:

Tag#/description:

○ Whole Hog ○ 1/2 Hog

O Butchers Choice - Butcher will choose best cuts based on your animal	
(if selected, no additional information is required)	
Loin	Bellies
O Pork Chops	O Bacon (\$20 per side)
O Yes	O Whole
O To ground	O Sliced
Per Package:	O Medium cut
0 1	O Thick cut
O 2	Packages
O Other	O 1lb package
Thickness:	O 2lb package
O 3/4"	O Fresh side
O 1"	O Whole
O 1-1/2"	O Sliced
O Other	O Medium cut
Hams	O Thick cut
O Curing (\$20 per side)	Packages
O One	O 1lb package
O Both	O 2lb package
O Leave fresh	. ,
O To ground	Ground / Trim
O Cut	O Ground
O Leave whole	O Breakfast Sausage
O Halved with Hocks	O Hot
O size of roasts	O Hot Lite
O All Ham Steaks	O Chorizo (\$1.00 LB)
Thickness Per pkg	O Italian
O Half ham and Half steaks	Other
O size of roasts	O Spare Ribs
Thickness Per pkg	O Pork Fat
Shoulder	Extras
	O Offal (offal is not eligible for ground)
O Roasts (3 to 4 lbs each)	O Heart
O Steaks	O Liver
O Thickness Per pkg	O Head
O To ground	O Feet
	\$15.00 charge for processing offal in trays & wrapped
*All orders will be wrapped with our standard heat shrink packaging	

*All orders must be picked-up within 10 days of notice or subject to storage fee of \$10/day

*We are not responsible for the flavor or quality of the meat unless the animal is purchased directly from Rafter M Meats.