

Crawford's Custom Meats

386-496-2276

Information Sheet PORK

First of all, we appreciate your business. We wanted to explain our cuts, so you can get the most out of your order.

You can get every cut on your order. Whatever you do not check on your sheet, will be put into sausage. Now, I will explain all of your cuts.

Pork Chops- You need to decide how thick you want them and how many you want per pack. Also, you can get bone-in or boneless Loin Roasts if you want. The Tenderloin is the small side of the Pork Chop. You can get boneless Pork Chops if you want. Also, if you want Baby back ribs, we will have to debone your Pork Chops. These can be smoked.

Hams- Hams do not automatically come smoked. If you want them smoked, please make a note of that. You can get them Whole(these are typically really large, usually for Christmas or Thanksgiving), Halved(your whole ham cut in half for roasts or we can cut them into three or four roasts, just notate if you want it that way), Sliced-designate your desired thickness and quantity per pack to the right. You can also get them cubed, like cube steak or country fried steak. You can mix and match these however you like.

Sausage- Available: Ground in a bag, link fresh, link smoked and patties. You can mix this up as well. Our flavors are: Mild, Medium, Hot, Italian, Maple Brown Sugar and Cajun. Or, if you would like, you can bring in your own ingredients.

Bacon - Is not bacon unless it is smoked. It will taste like a fatty pork chop if it is not smoked. Our thin cut is thicker than the grocery store because of the saw we cut it on. If you like it really thick, then check that box.

Shoulders - Can be whole(usually how they come in the grocery store as a Boston Butt) Sliced as Pork Steak, Country Style Ribs or we can cut them into Boston Butt Roasts which are cut at 2". You can mix and match these also.

Spareribs -Can be left whole or split down the middle longways like the store.

Neck bones- Can be left fresh or smoked or put into sausage.

Ham hocks- Can be left fresh or smoked or put into sausage.

If you want the **head**, you have to pick it up on the day of slaughter and let us know to keep it.

If you would like any **hog head cheese**, let us know in advance and we can get it for you.

As with anything here at Crawford's, you are more than welcome to be here when your order is being processed.

If you have any other questions, please do not hesitate to call.

Thanks Again,
The Crawford's Team

Crawford's Custom Meats

9817 SW CR 239-A
Lake Butler, FL 32054
386-496-2276

Name:
Phone:
Address:

Pork Chops:

Thickness in inches:
Number per pack:

Smoked: Yes No

Hams:

Whole Halved Sliced Cubed

Thickness in inches:

Whole Halved Sliced Cubed

Number per pack:

Thickness in inches:

Number per pack:

Sausage:

Ground Link Smoked

Mild Medium Hot

Bacon:

Thick Thin Smoked

Shoulders:

Whole Sliced Boston Butts

Thickness in inches:

Number per pack:

Whole Sliced Boston Butts

Thickness in inches:

Number per pack:

Spareribs: Yes No Split

Neckbones: Yes No Smoked

HamHocks: Yes No Smoked

Head: Yes No

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(386-496-2276)

Cow

Slaughter Fee.....	\$35.00
Cut/Wrap/Freeze.....	\$0.60/lb
Beef Sausage.....	\$0.50/lb
Smoked Beef Sausage.....	\$1.00/lb
Beef Bacon.....	\$ 0.50/lb

Pig (Our smoked meats are naturally smoked with pecan wood)

Slaughter Fee.....	\$30.00
Cut/Wrap/Freeze.....	\$0.60/lb
Sausage.....Additional.....	\$0.50/lb
Smoked Meats.....Additional.....	\$0.50/lb
Patties.....3”or 4”Additional.....	\$0.25/lb
(cured only)sugar,brown sugar, salt, prague.	\$0.50/lb
Hog Head Cheese.....	\$3.00/lb

Goats/Lambs/Sheep

Slaughter.....	\$30.00
Cut/Wrap/Freeze.....	\$0.60/lb
Sausage.....	\$0.50/lb

{Wild Game}or anything in a cooler

Slaughter.....	\$30.00
Cut/Wrap/Freeze.....	\$1.50/lb

Pick Up Service\$1.75/per loaded mile