

PORK PROCESSING COSTS

- Butchering \$45.00 per animal
- Cut & Vacuum Pack 70¢ per lb (Whole)
85¢ lb (Half)
- Smoked & Cured \$1.00 per lb
- Sausage (Bulk) 60¢ per lb
- Sausage (links or patties) 85¢ per lb
- Plain Ground Pork 25¢ per lb

Cutting fee per pound is based on the hanging weight of the animal and includes all cuts and packaging to your personal specifications.

CUTTING SPECIFICATIONS

Name: _____

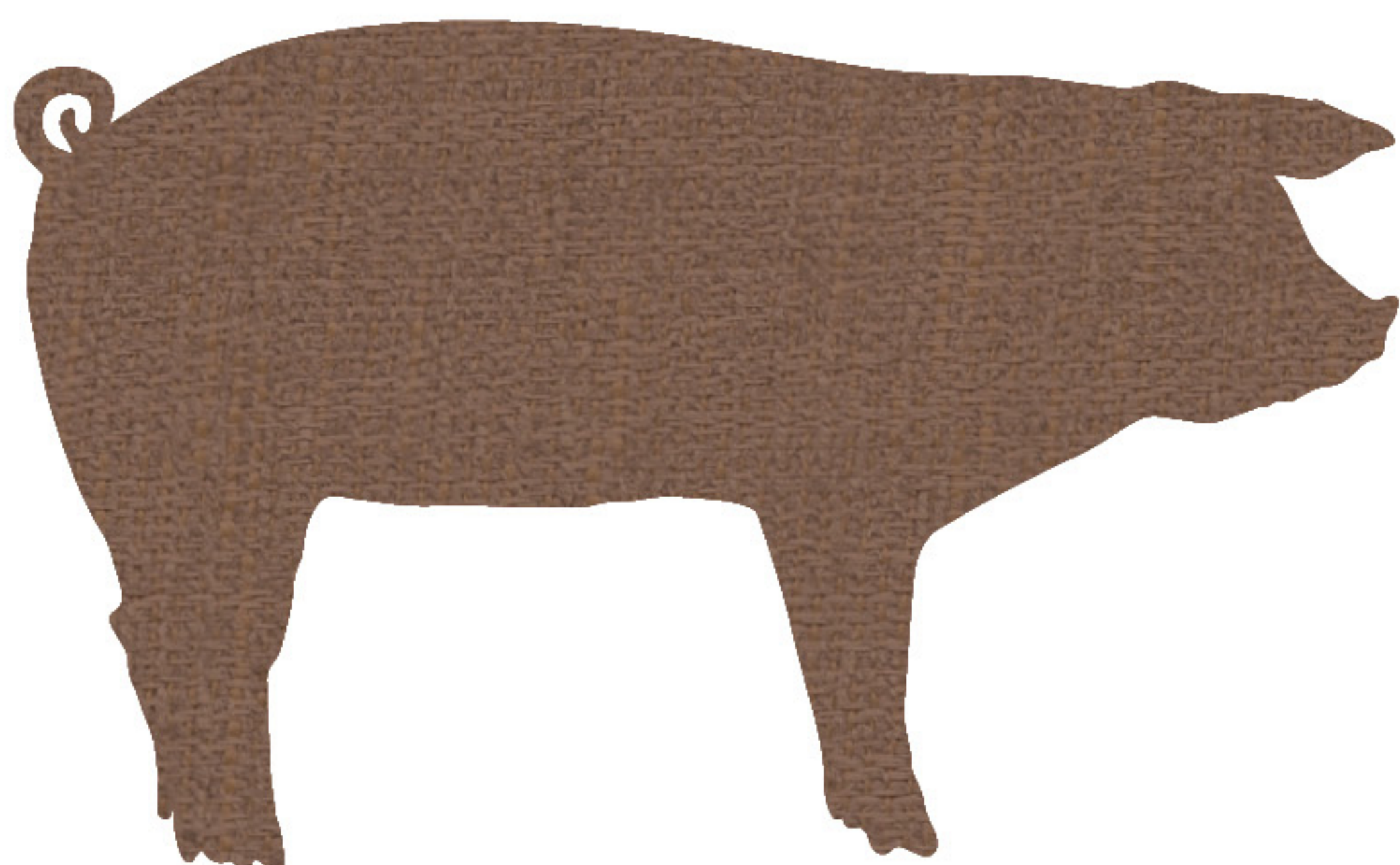
Address: _____

Phone: _____

Cell: _____

Producer: _____

Half Whole



HAM

This portion is most commonly smoked and cured and cut into end roasts and center cut steaks. The hams can also be left fresh or ground to add to the trim.

- Smoked Fresh
- Bone-In Boneless (\$2.50 Extra per lb)
- End Roast with Center Cut Steaks
- Roasts Only
 - 2/3 lb Roast 4/5 lb Roast
 - 6/8 lb Roasts Cut In Half
- Steaks only
- 1/4 sliced and tied (boneless only)

BELLY BACON

Generally this section is smoked and sliced to your personal preference. Some prefer to leave this fresh for side pork.

- Smoked Fresh
- Thickness
 - Regular Thick Thin Whole

LOIN

Located along the ribs. This is a very tender and flavorful portion of the animal. Most common cut is chops.

- Bone-in Boneless (on 1/2 pig, choose one only)
- Chops _____ # Per Package
 - Fresh
 - Smoked (\$1.00 per lb)
 - Jerked (\$2.00 per lb)
- Loin Roast
- Canadian Bacon (\$2.00 per lb)
- Pit Smoked Sandwich Pork Loin (\$2.75 per lb)

SHOULDER

This is a great section for a roast for pulled pork. The butt portion can be sliced into steaks or cut into roasts.

- Picnic Roast
 - Fresh
 - Smoked Picnic Roast (\$1.00 per lb)
- Pork Steaks _____ # per package
 - Fresh Jerked (\$2.00 per lb)
 - Smoked (\$1.00 per lb)
- Pork Roast
- Shoulder Bacon (Whole Shoulder required)
- Pit Smoked Pulled Pork (\$2.75 per lb)
- Grind for sausage

HOCKS

This is the lower part of the leg. Meat can be added to trim for sausage or we can smoke the hocks or leave them fresh and they can be used to flavor soups & stews.

- Grind Smoked Fresh

TRIM

(Sausage, Specialty Items)

Any meat remaining that is not used for steaks or roasts is added to the trim. The more cuts selected the less trim you will have toward sausage, etc.

(Average of 10-15 lbs of trim per 100 lbs of hanging weight)

	Bulk	Link	Patties
Country (Breakfast)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Italian Hot	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Italian Sweet	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cajun	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Plain Ground Pork _____ # of lbs			

SPECIALTY ITEMS

SMOKED

(\$2.00 per lb)

of lbs

- Moser
- Kielbasa
- Chorizo
- Country

BUNNERS

(6 inch bun length) (\$2.00 per lb)

- Smoked
- Sweet Italian
- Sweet Italian w/ Onion & Peppers
- Hot Italian
- Hot Italian w/ Onion & Peppers

HOT DOGS

(\$4.00 per lb)

- Regular
- Cheddar Cheese
- Pepper Jack
- Jalapeno & Cheese

BRATS

(\$3.00 per pound)

- Traditional
- Italian Herbs and Cheese
- Beer & Onion
- Jalapeno & Cheese
- Pizza

JERKY

(\$7.00 Per Pound)

Yields half weight after smoking

This will take from the cuts of the loin, shoulder, or ham

Miller's Custom Meats



Custom Shop Hours

M-F 8am-5pm
(Oct-Dec 8am-6pm)

Saturday 8am-12pm
(Oct-Dec 8am-4pm)

Closed Sunday

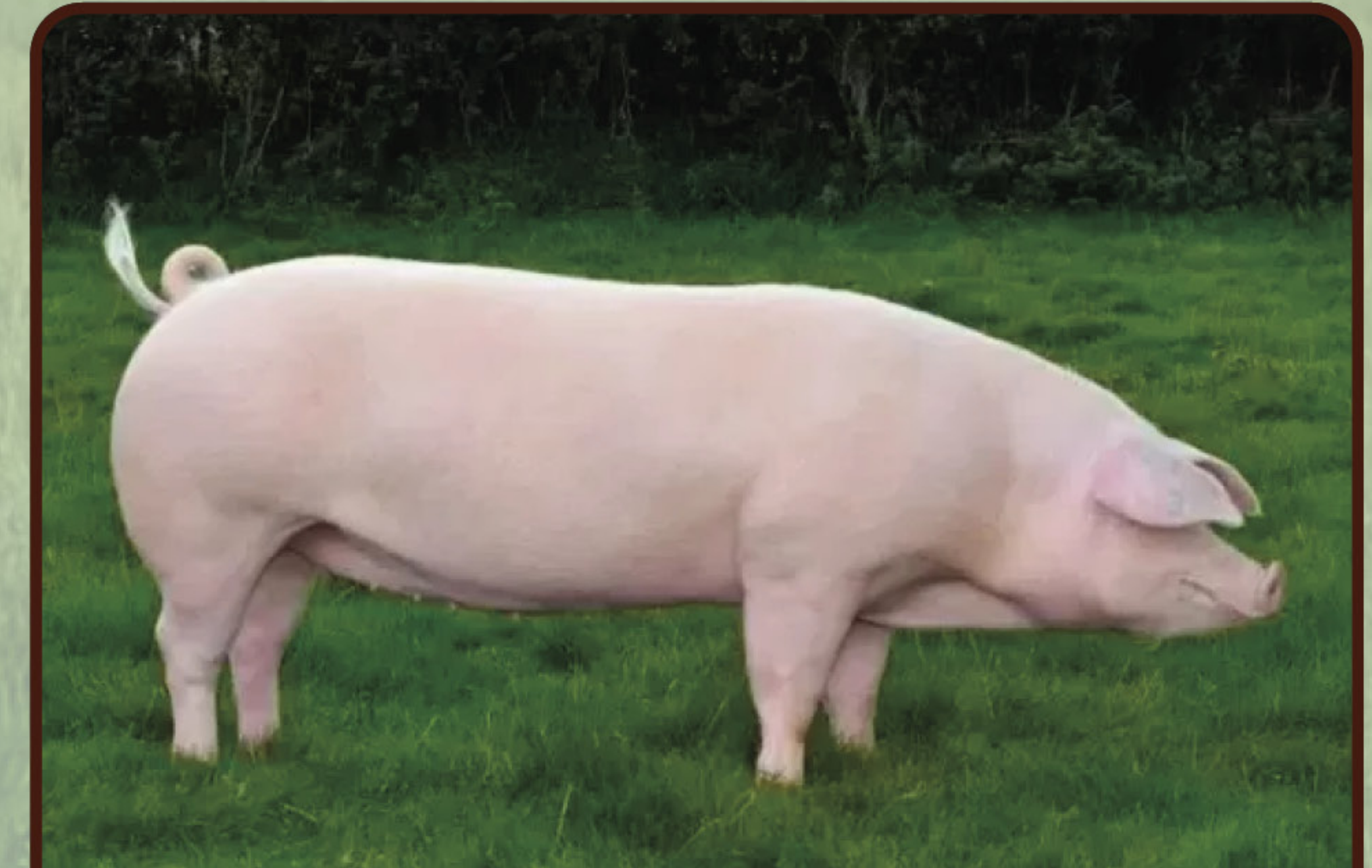
We Accept



Be sure to follow us on [facebook](#) and Instagram for monthly specials and new happenings.

Miller's Custom Meats

Since 1962
A Division of
Miller's Meat Market



The Miller family has been providing quality meats since 1962. We have been custom cutting for local farmers since 1978. In 2015 we built an all new custom cutting plant to serve our customers more efficiently. We offer a custom harvesting facility for beef and hogs as well as a large hanging cooler to adequately age carcasses. We are excited to offer state of the art smokehouses to provide more quality products in a controlled atmosphere.

At Miller's Custom Meats we strive to give each customer the very best personal service possible. Our customers are extremely important to us.

Custom Shop Hours

M-F 8am-5pm (Oct-Dec 8am-5:30pm)

Saturday 8am-12pm (Oct-Dec 8am-4pm)

Closed Sunday

millersmeatmarketny.com

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