



## Gunthorp Farms

Kara Gunthorp  
kara@gunthorpfarms.com

### Help Wanted

**Job Title:** Curing and Grinding Specialist

**Hours:** Monday, Tuesday, & Wednesday; 2<sup>nd</sup> shift

**Job Description:** Responsible for curing, grinding, and slicing smoked meat. Time management skills are recommended. Will oversee smoked meat slicing and packaging. Will be responsible for grinding all of our various ground products and sausages. Will cure all of our bacon, chipotle garlic loins, hams, etc. Potential for work in product development.

**Skills Suggested:** Food safety, sanitation, time management, HACCP and food regulation, basic math skills; Training will be provided.

**For more information or to apply:**

- Email [kara@gunthorpfarms.com](mailto:kara@gunthorpfarms.com)
- Call or text Kara Gunthorp at 260-499-0159

Gunthorp Farms is located in LaGrange, Indiana and specializes in pasture-raised, antibiotic-free pigs, chickens, and turkeys. All animals are harvested in our on-farm USDA inspected processing plant and we market and distribute all of our products ourselves. We have a full line of ground products and sausages as well as a smokehouse that we use to smoke bacon and other various smoked items.