



# Road 39 Ranch Meats LLC

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## Goat Cutting Instructions

DATE IN: \_\_\_\_\_

Customer Name: \_\_\_\_\_

Address: \_\_\_\_\_

City, State, Zip Code: \_\_\_\_\_

Telephone: \_\_\_\_\_

Ear Tag # \_\_\_\_\_

Lot # \_\_\_\_\_

Goat Processing Fee: \$200

Flat Fee Per Goat

Vacuum Pack: \$.50/lb. packed

OWNER: \_\_\_\_\_

(If different than Customer Name)

Whole \_\_\_ 1/2 \_\_\_

Hanging Wt.: \_\_\_\_\_

Special Instructions: \_\_\_\_\_

### Neck:

Neck Steak \_\_\_ Neck Roast \_\_\_

### Shoulder (Arm):

Arm Steak \_\_\_ Arm Roast \_\_\_

### Rib:

Rack of Goat \_\_\_ Chops \_\_\_

### Loin:

Chops \_\_\_ Roast \_\_\_

### Leg:

Bone In \_\_\_ Boneless \_\_\_

### Shank: \_\_\_\_\_

Goat Head: \_\_\_ Heart: \_\_\_ Kidneys: \_\_\_ Liver: \_\_\_ Hanger: \_\_\_ Testicles: \_\_\_

Ground: \_\_\_\_\_ Kabob Meat: \_\_\_\_\_ Diced Meat: \_\_\_\_\_