

A \$50.00 fee per animal will occur if cut sheets are not submitted on or before slaughter date. Thank you

Blood Farm's Lamb and Goat Cut Sheet

Fax. (978) 448-2491 **Email:** cuttinginstructions@bloodfarms.com

Customer Name:				Farm Name:			
Address:				Phone #:		Slaughter Date:	
Email:				Hanging Weight:			Tag ID:
(Check One)		Lamb	Goat	Out Whole	(Packaging)	White Freezer Paper	Cryovac (\$.40/lb fee)
(Labels Check One)		Stamped Not For Sale		Printed Not For Sale Labels (\$.10/lb.)		USDA Labels for Resale (\$.10/lb.)	
Leg: Hind Leg (Select cutting option and how many you would like per package)							
Select One		Roast		Steaks	Grind	Additional Option	Amount Per Pkg.
Bone in	Boneless	Whole	Half	Inch	Grind	Kabobs	
Shoulder: Front Leg (Select cutting option and how many you would like per package)							
Select One		Roast		Chops	Grind	Additional Option	Amount Per Pkg.
Bone in	Boneless	Whole	Half	Inch	Grind	Stew Meat	
Loin and Rib (Select cutting option and how many you would like per package)							
Cut	Chops		Additional Cut Option		Grind		Amount Per Pkg.
Loin	inch		Loin Rack		Grind		
Rib	inch		Rack of Lamb		Grind		
Additional Cuts (Select One Option Per Cut)							
Shanks		Yes		Stew Meat		Grind	
Flank		Riblets		For Stuffing		Stew Meat	Grind
Trimmings(1lb. Per Pkg.)		Ground Meat		Stew Meat		Bone-In	Boneless
Check if Saving							
Liver			Heart			Kidney	
Additional Customer Notes:							
I have read Blood Farm’s slaughter terms and conditions. (Please Initial)							