

Lamb & Goat Cut List



Customer name: _____
 Customer phone: _____
 Livestock owner: _____
 Livestock owner phone: _____

Slaughter date: _____
 Whole:
 Side:

LEG

Chops: _____ /per pk OR Roast: Whole Boneless
 Half Bone In

SIRLOIN END

Chops: _____ /per pk OR Roast: Whole
 Half

RIB

Chops: _____ /per pk OR Roast: Whole OR Rack w/ Chime out: Whole
 Half Half

SHOULDER

Chops: _____ /per pk OR Roast: Whole Boneless
 Half Bone In

BLADE

Chops: _____ /per pk OR Roast: Whole Boneless
 Half Bone In

MISC

Spare Ribs YES NO
 Soup Bones YES NO

PACKAGING INSTRUCTION

Chop thickness: 1/2 3/4 1 1 1/4 1 1/2
 (thickness in inches)

TRIM

Stew: Boneless OR Ground Lamb:
 Bone In
 How many lbs per package: _____

SPECIAL INSTRUCTION

Subject to additional charges at butcher's discretion

PROCESSING FEES

<p>Wrapping Select one:</p> <p>Butcher paper & Seran: \$90 <input type="checkbox"/></p> <p style="font-size: small;">Default: Butcher paper & Seran</p>	<p>Optional Services: Select one:</p> <p>Pricing: +.20c/lb <input type="checkbox"/></p> <p>Ind Weights: +.10c/lb <input type="checkbox"/></p> <p>Kitting: \$5/box <input type="checkbox"/></p> <p style="font-size: small;">For producer use only</p>
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Picked up: _____ **Box Count:**

Please fill in all above fields including steak thickness, qty per package and roast size. Incomplete forms are subject to the butcher completing the order at their discretion of clerical fees to collect this information.

