Lamb & Goat Cut List

Slaughter Date								*	Ŗ	
Cutsomter Name:			- Whole:	۲	٦			Creative	Meats	
Customer Phone: _			_		_			RETAIL WHOLES	SALE ABATTOIR	
Livestock Owner: _ Livestock Owner Phone:			- Side:					*	\	
Livestock Owner Filone.			_ HANGING	WEI	— GHT:					
LEG (HAM)										
Chops:	/per pk		OR		Roast:	Whole Half		Boneless Bone In		
				LC	DIN					
Chops:/per pk			OR	F	Roast:	Whole Half				
SHOULDER (PICNIC)										
						past:		_	Rack w/Chin	ne Out:
Chops:/per pk			OR Whole Half				OF	R	Boneless Bone In	
BLADE										
Chops:/per pk			OR			Roast:	Whole Half		Boneless Bone In	
BELLY										
Chops:/per pk OR			OR			Roast:	Whole Half		Boneless Bone In	
MISC					PACKAGING INSTRUCTIONS					
Spare Ribs Soup Bones	YES YES		NO NO		Chop T	hickness:			1/4 11/2	
TRIM					(Thickness in inches) SPECIAL INSTRUCTIONS					
Stew: Boneless Bone In	nany lbs per	OR package	Ground:							
How many lbs per package:					Subject to additional charges at butcher's discretion					
PROCESSING FEES Slaughter Fee Optional Services (For Stores Only)										
Slaughter Fee *Butcher Paper & Seran:			\$125.00		-	.30/lb	C (FOI 500)	ies Uniy)		
Out Whole Price			\$123.00		Ind	Pricing: Weights:	.30/lb			
Boxing Fee			\$100.00 \$3/Per Box			Vac Pack	1.09/lb		*Stores Only	
*Default: Butcher paper & S			ψο/1 οι μολ	•		aper Only	.94/lb		Stores Only	
Delta						/Custom:	\$7/box			
Picked Up:		Вох	Count:			· · · · · ·				

^{**}Any Fresh (not frozen) items must be picked up within 48hrs of completion, after which Creative Meats is not responsible for quality of items**