Lamb & Goat Cut List

Slaughter date:

Customer name:

	Customer phone: Livestock owner: Livestock owner phone:	_ _ _	Whole: Side:		RETAIL WHOLESALE ABATTOIR	
LEG						
	Chops: /per pk	OR	Roast: V	Vhole Ialf	Boneless Bone In	
SIRLOIN END						
	Chops:/per pk	OR	Roast: V	Vhole Ialf		
RIB						
	Chops:/per pk OR	Roast: Whole Half		DR	Rack w/ Chime out: Whole Half	
SHOULDER						
	Chops:/per pk	OR	V	ast: Vhole Ialf	Boneless Bone In	
BLADE BLADE						
	Chops:/per pk	OR	V	ast: Vhole Ialf	Boneless Bone In	
	MISC			P	ACKAGING INSTRUCTION	
	Spare Ribs YES NO NO NO NO		Chop thickno	ess:	1/2 3/4 1 1 1/4 1 1/2 (thickness in inches)	
	TRIM			SF	PECIAL INSTRUCTION	
Stew:	Boneless OR Ground Lamb:					
	How many lbs per package:	_				
Subject to additional charges at butcher's discretion PROCESSING FEES						
	Wrapping Select one:		tional Service		Select one:	
	Butcher paper & Seran: \$90		Pricing: +.20c/lb			
	Ind Weights: +.10c/lb					
	Default: Butcher paper & Seran Kitting: \$5/box For producer use only					
	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.