



### Lamb/Goat Cutting Instructions

<b>To be filled out by plant:</b>	
Kill Date: _____	Weight: _____
Cut Date: _____	Tag #: _____

Owner Name: \_\_\_\_\_ Phone Number: \_\_\_\_\_  
 Customer Name: \_\_\_\_\_

	Side	Whole		
Chops Thickness:	3/4"	1"	1 1/4"	
Chops Per Pkg:	2	4	Other: _____	
Grind (lbs per pkg):	1lbs	1.5lbs	2lbs	
Roast:	2-3lbs	3-4lbs	Other: _____	
Stew:	Bone in	Boneless	None	Amount: _____
Leg:	Roast	Whole	Chops	Grind
*Please let us know if you want bone in or boneless leg roast.				
Shoulder:	Roast	Chops	Grind	
Loin:	Bone In Roast	Boneless Roast	Chops	
Ribs:	Yes	No		
Shanks:	Whole	Halved	Grind	
Offal:	Liver	Heart	Tongue	
Packaging:	Vac-Packed	Brown paper		