

Phone: 715-532-5063 Email: farmcountrybutchery@gmail.com Website: farmcountrybutchery.com Hours: Tues-Fri 7 A.M. - 4 P.M.

Weight:	Custom State Inspected Goat Cutting Instructions	Owner Name:
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Name:		CQM Info	Farm Info _____	Farm Label _____
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Phone:	Email:
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Fill out form below. Options are **BOLD. Circle **Y** or **N** on whether you'd like that product made from that cut

Animal ID:	Whole	1/2
Trim	Ground	Y or N 1 lb
	Sausage	Y or N Natural Chorizo 1 lb
	**Brats	Y or N Natural
	**Snack Sticks (25lb Min)	Y or N Natural Honey BBQ Jalapeno Cheddar Amount:
Leg of Goat	Y or N Bone-in Boneless Whole Half 1" Steaks	
Shanks	Y or N 1/Pack 2/Pack	
Front Shoulder Roast	Y or N 1-2 lb 2-3 lb	
Front Shoulder Steaks	Y or N 1" 1 1/2" 2" 1/Pack 2/Pack 3/Pack 4/Pack	
Chops	Y or N Bone-in Boneless 1" 1 1/2" 2" 1/Pack 2/Pack 3/Pack 4/Pack	
Ribs	Y or N Whole	
**Stew Meat	Y or N 1 lb Stew Weight:	
**Kabob Meat	Y or N 1 lb Kabob Weight:	
Heart	Y or N Whole Sliced	
Tongue	Y or N Whole Sliced	
Liver	Y or N Whole Sliced	
Kidney	Y or N Whole	
Fat	Y or N 2-3 lb 3-4 lb Vacuum Pack Loose Pack Bulk Box	
Bones	Y or N Marrow Knuckle All Bones Vacuum Pack Loose Pack Bulk Box	

Sausage Requests:

Special Notes:

****Extra Charge**