



Lamb & Goat  
Cutting List

**Customer Name:** \_\_\_\_\_

**Signature:** \_\_\_\_\_ **Phone:** \_\_\_\_\_



Animal Tag #

**\*\*\* LAMB & GOAT CUTTING INSTRUCTIONS: You can choose more than one option per primal section. Indicate how many of each (Ex: half chops, half roasts).  
If there is a cut you do not want, write "Ground" to the left of the cut. \*\*\***

**Legs - 2 Legs:**

- Leave Whole  Bone In  Bone Out
- Cut in Half  Bone In  Bone Out
- Boneless Roasts Size \_\_\_\_\_ weight & number
- Bone out for:  Grinds/Stew  Kabobs
- Other: \_\_\_\_\_

**Loins - 2 Loins:**

- Bone In Roasts: Size: \_\_\_\_\_
- Chops - Thickness: \_\_\_\_\_ (inches) # per package \_\_\_\_\_
- Other: \_\_\_\_\_

**Racks - 2 Racks (ribs):**

- Leave Whole
- Chops - Thickness: \_\_\_\_\_ (inches) # per package \_\_\_\_\_
- Other: \_\_\_\_\_

**Shanks - 4 Shanks:**

- Leave Whole
- Cut in Slices
- Bone out for Stew/Grinds

**Shoulders - 2 Shoulders:**

- Bone in Roasts - Size: \_\_\_\_\_ (weight)
- Boneless Roasts - Size: \_\_\_\_\_ (weight)
- Chops - Thickness: \_\_\_\_\_ (inches) # per package \_\_\_\_\_
- Bone out for:  Stew  Grind
- Other: \_\_\_\_\_

**Breast - 2 Breasts:**

- Riblets
- Breast Pockets (for stuffing)
- Bone Out for Grinds/Stew
- Other: \_\_\_\_\_

**Neck:**

- Leave Whole
- Neck Slices \_\_\_\_\_ (thickness in inches)
- Bone Out for Grinds/Stew
- Other: \_\_\_\_\_

**Bones:**

- Yes  No

**Organs:**

- Yes  No

**Grinds:**

- Fresh Ground Lamb/Goat:  1# **OR**  2# packages  
Ground Packaging:  Tube  Bulker
- Breakfast Sausage:  1# **OR**  2# packages  
 Tube  Bulker  Links
- Sweet Italian Sausage:  1# **OR**  2# packages  
 Tube  Bulker  Links
- Mild Hot Italian Sausage:  1# **OR**  2# packages  
 Tube  Bulker  Links
- Chorizo\* Sausage:  1# **OR**  2# packages  
 Tube  Bulker  Links

\* Chorizo is a hot/spicy sausage excellent on pizza and in burritos.