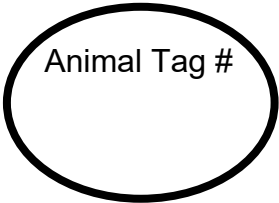




Lamb & Goat
Cutting List

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 Patties
- Breakfast Sausage: 1# **OR** 2# packages
 Tube Bulker Patties Links
- Sweet Italian Sausage: 1# **OR** 2# packages
 Tube Bulker Patties Links
- Mild Hot Italian Sausage: 1# **OR** 2# packages
 Tube Bulker Patties Links
- Chorizo* Sausage: 1# **OR** 2# packages
 Tube Bulker Patties Links

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