

# Lamb and Goat Cutting Instructions

Employee Name: \_\_\_\_\_

Quantity \_\_\_\_\_ Uninspected Kill/Hanging Charge

Producer \_\_\_\_\_ Customer \_\_\_\_\_ Contact # \_\_\_\_\_

Drop-off date \_\_\_\_\_ Production date \_\_\_\_\_ Weight \_\_\_\_\_ kgs/lbs

Allergies YES / NO Type of Allergy: \_\_\_\_\_

## FRESH CUTS

Shoulder Roast <input type="checkbox"/>	Shoulder Steaks <input type="checkbox"/>	Other: _____	
Bone in Chops <input type="checkbox"/>	Rack of Lamb <input type="checkbox"/>		
Spare Ribs <input type="checkbox"/>	SS Ribs <input type="checkbox"/>		
Shanks <input type="checkbox"/>	Whole <input type="checkbox"/>	Cut <input type="checkbox"/>	Size _____ inches
Leg Roast <input type="checkbox"/>	Leg Steaks <input type="checkbox"/>	Cutlets <input type="checkbox"/>	Other: _____
Stew Meat <input type="checkbox"/>	Stir Fry Meat <input type="checkbox"/>		

Notes: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

## Offal's

Dog Bones <input type="checkbox"/>	Amount: _____			
Heart <input type="checkbox"/>	Liver <input type="checkbox"/>	Tongue <input type="checkbox"/>	Lard <input type="checkbox"/>	Other: _____

Steak Thickness	½ inch <input type="checkbox"/>	¾ inch <input type="checkbox"/>	1 inch <input type="checkbox"/>	# of steaks in package:
Roast Size (lbs)				
Grounds <input type="checkbox"/>	1lbs <input type="checkbox"/>	1.5 lbs <input type="checkbox"/>	2 lbs <input type="checkbox"/>	Other: _____ Add: _____

**Jerky**

\_\_\_\_\_ lbs of \_\_\_\_\_

\_\_\_\_\_ lbs of \_\_\_\_\_

\_\_\_\_\_ lbs of \_\_\_\_\_

**Sausage  (min 25lbs)**

\_\_\_\_\_ lbs of \_\_\_\_\_

\_\_\_\_\_ lbs of \_\_\_\_\_

\_\_\_\_\_ lbs of \_\_\_\_\_

Notes: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_