## Lamb & Goat

**Cutting List** 

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	Animal Tag #
Phone:	
	Phone:

\* \* \* 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. \* \* \*

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Legs - 2 Legs:	Breast - 2 Breasts:	
□ Leave Whole □ Bone In □ Bone Out	□ Riblets	
□ Cut in Half □ Bone In □ Bone Out	□ Breast Pockets (for stuffing)	
□ Boneless Roasts Size weight & number	□ Bone Out for Grinds/Stew	
□ Bone out for: □ Grinds/Stew □ Kabobs	□ Other:	
□ Other:		
	Neck:	
<u>Loins - 2 Loins:</u>	□ Leave Whole	
□ Bone In Roasts: Size:	□ Neck Slices (thickness in inches)	
□ Chops - Thickness: (inches) # per package	□ Bone Out for Grinds/Stew	
Other:	Other:	
	Bones: Organs:	
Racks - 2 Racks (ribs):	□ Yes □ No □ Yes □ No	
□ Leave Whole	_ 165 _ 1NO 165 _ 1NO	
□ Chops - Thickness: (inches) # per package	<u>Grinds:</u>	
□ Other:	□ Fresh Ground Lamb/Goat:	
	Ground Packaging:   Tube   Bulker	
Shanks - 4 Shanks:	□ Breakfast Sausage:	
□ Leave Whole	□ Tube □ Bulker □ Links	
□ Cut in Slices	□ Sweet Italian Sausage:	
□ Bone out for Stew/Grinds	□ Tube □ Bulker □ Links	
Chauddays 2 Chauddays	□ Mild Hot Italian Sausage:	
Shoulders - 2 Shoulders:	□ Tube □ Bulker □ Links	
□ Bone in Roasts - Size: (weight)	- Charina* Causaga	
□ Boneless Roasts - Size: (weight)	□ Chorizo* Sausage: □ Tube □ Bulker □ Links	
□ Chops - Thickness: (inches) # per package	_ ,	
□ Bone out for: □ Stew □ Grind	* Chorizo is a hot/spicy sausage excellent on pizza and in burritos.  MINIMUM OF 25 LBS. FOR EACH LINKED FLAVOR  Rev.01062020	
□ Other:	MINIMUM OF 25 LBS. FOR EACH LINKED FLAVOR Rev.01062020	