

LAMB/GOAT CUTTING INSTRUCTIONS



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*There is a \$3/day storage fee for all orders left
after 7 days after you have been notified.*

Meat left over 30 days will be donated to the local food bank.

Office use only

Sltr: MV ____ Mobile ____
 C&W: Min ____ Basic ____
 Haul fee: _____
 Date: _____
 Hang Wt: _____
 Animal ID: _____

NAME: _____
 ADDRESS: _____
 PHONE: _____
 EMAIL: _____

LABEL: _____

Whole ____ Half ____

Grower _____

Chops per pkg: 2 4 other _____ Chop thickness: _____ (avg 1")

Stew meat OR Ground

| | | | | |
|----------------------------------|---------|-------------------|--------|--------|
| Shank: | Yes | No | | |
| Ribs: | Riblets | Whole | Ground | |
| Shoulder: | Whole | Half | Steaks | Ground |
| Rack: | Chops | Rack of Lamb/Goat | Ground | |
| Loin: | Chops | | | |
| Leg: | | | | |
| • Bone in: | Whole | Half | | |
| • Butterflied (boneless): | Whole | Half | | |

Special Instructions/Cut Requests:

Variety cuts:

Liver: _____ Heart: _____ Kidney: _____ Bones _____