

LAMB/GOAT CUTTING INSTRUCTIONS



mountainvalleymeat@hotmail.com

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

Hang Wt: _____

Animal ID: _____

Grower pays: Yes

Grower P/up: Yes

NAME: _____

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: Roast Steaks Ground

Rack: Chops Rack of Lamb/Goat Ground

Loin: Chops Ground

Leg:

- **Bone in:** Whole Half
- **Boneless:** Whole Half
- **Ground**
- **Steaks**

Special Instructions/Smoke Product:

Variety cuts:

Liver: _____ Heart: _____ Kidney: _____ Bones _____

BASKET COUNT

FRESH: _____

SMOKE PRODUCT : _____