

# 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*

Hang Wt: \_\_\_\_\_

Animal ID: \_\_\_\_\_

Grower pays: Yes

Grower P/up: Yes

NAME: \_\_\_\_\_

PHONE: \_\_\_\_\_

EMAIL: \_\_\_\_\_

LABEL: \_\_\_\_\_

Whole \_\_\_\_ Half \_\_\_\_

Grower \_\_\_\_\_

Chops per pkg: 4 6 other \_\_\_\_\_

Chop thickness: \_\_\_\_\_ (avg 1")

Stew meat OR Ground

<b>Shank:</b>	Yes	No	
<b>Ribs:</b>	Riblets	Whole	Ground
<b>Shoulder:</b>	Roast	Steaks	Ground
<b>Rack:</b>	Chops	Rack of Lamb/Goat	Ground
<b>Loin:</b>	Chops	Ground	
<b>Leg:</b>			
• <b>Bone in:</b>	Whole	Half	
• <b>Boneless:</b>	Whole	Half	
• <b>Ground</b>			
• <b>Steaks</b>			

**Special Instructions/Smoke Product:**

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**Variety cuts:**

Liver: \_\_\_\_\_ Heart: \_\_\_\_\_ Kidney: \_\_\_\_\_ Bones \_\_\_\_\_

BASKET COUNT

FRESH: \_\_\_\_\_

SMOKE PRODUCT : \_\_\_\_\_