



LAMB/GOAT

Cutting Instruction sheet

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Custom **Retail**

Last Name	First	Phone			
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Farmer Name	Animal #	Live weight	Hanging weight
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Place a check mark (v) beside each cut that you want & a line (---) beside the cuts that go into ground lamb. Enter your final selections on the right. (S)= Standard option will be used if left blank.

		LEG:	PROCESSING NOTES:		
		BONE-IN LEG ROAST			
		BONELESS LEG ROAST			
		SHANK			
		LOIN:			
		LOIN ROAST			
		LOIN CHOP	THICKNESS _____ (1"-S)		PER PKG _____ (4-S)
		TENDERLOIN			
		RIB:			
		RACK OF RIB			
		RIB ROAST			
		RIB CHOP	THICKNESS _____ (1"-S)		PER PKG. _____ (4-S)
		SPARE RIBS			
		SHOULDER:			
		SHOULDER ROAST			
		SHOULDER STEAKS	THICKNESS _____ (1"-S)		PER PKG. _____ (2-S)
		ARM ROAST			
		ARM STEAK	THICKNESS _____ (1"-S)		PER PKG. _____ (2-S)
		STEW MEAT	_____ (1 lb. pkgs.)		
		KABOB MEAT	_____ (1 lb. pkgs.)		
		GROUND LAMB	1 lb. (S) 1.5 lb. 2 lb. Bags Paper Vac Seal		PATTIES: 4 oz. or 6 oz. PER PKG. _____ (4-S)
		STUFFED GROUND LAMB <small>SALT, PEPPER & SAGE CAN BE ADDED- ADDITIONAL \$.10/ lb.</small>	Small Casing Large Casing	Links Coils Brats	
		OFFALS	LIVER HEART TONGUE		

Packaging Options: (circle one) **PAPER WRAPPED** **VAC SEALED**

BUTCHER BLOCK USE ONLY: Cut instruction initials _____ Number of trays of processed meat _____