**Sheep/Goat Cutting Instructions**

Organ meat - Heart, Liver, Tongue, None

Leg - Roast whole with bone-in or boned and rolled ($5)

cut in half with bone-in

- Leg steaks \_\_\_\_\_\_ in.

Loin - Roast\_\_\_\_\_ lbs. Chops \_\_\_\_\_ in. \_\_\_\_\_/ pkg.

Ribs - Rack or Sliced

Shoulder - Roast whole or boned and rolled ($5)

- Steaks \_\_\_\_\_\_ in.

- Stew meat and/or Ground

Neck - Roast or Ground

Shank - Whole or Ground

Trimmings – Stew meat and/or Ground

Name : \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Hanging Weight \_\_\_\_\_\_\_\_\_\_\_\_\_\_

Organ Meat Weight \_\_\_\_\_\_\_\_\_\_\_