

Blood Farm's Lamb and Goat Cut Sheet

Fax. (978) 448-2491 Email: cuttinginstructions@bloodfarms.com

Customer Name:	Slaughter Date:
Address:	Phone #:
Email:	Hanging Weight: Tag ID:
(Circle One) Lamb Goat Out Whole	(Packaging) White Freezer Paper Cryovac (\$.40/lb fee)
(Labels Circle One) Not For Sale USDA Labels for Resale (\$.10/lb fee)	

Leg: Hind Leg (Select cutting option and how many you would like per package)

Select One	Roast	Steaks	Grind	Additional Option	Amount Per Pkg.
Bone in or Boneless	Whole or Half	Inch	Grind	Kabobs	

Shoulder: Front Leg (Select cutting option and how many you would like per package)

Select One	Roast	Chops	Grind	Additional Option	Amount Per Pkg.
Bone in or Boneless	Whole or Half	Inch	Grind	Stew Meat	

Loin and Rib (Select cutting option and how many you would like per package)

Cut	Chops	Additional Cut Option	Grind	Amount Per Pkg.
Loin	inch	Loin Rack	Grind	
Rib	inch	Rack of Lamb	Grind	

Additional Cuts (Select One Option Per Cut)

Shanks	Yes	Stew Meat	Grind
Flank	Riblets	For Stuffing	Stew Meat or Grind
Trimming(1lb. Per Pkg.)	Ground Meat	Stew Meat	Bone-In or Boneless

Circle if Saving

Liver	Heart	Kidney
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Additional Customer Notes:

I have read Blood Farm's slaughter terms and conditions. (Please Initial)