**CONTACT**

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

ADDRESS: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

**ANIMAL**

APPROXIMATE AGE: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

DROP OFF DATE: ­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_



WHOLE HALF QUARTER

**SCHEDULED BUTCHER DATE:**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**SHOULDER ROAST** YES NO

**IF YES:** BONE-IN BONELESS

**IF NO:** GRIND STEAKS

**IF STEAKS:** 1” 1 ¼” 1 ½”

**RACK OF LAMB/GOAT** YES NO

**CHOPS (IF NO RACK)**

**THICKNESS** 1” 1 ¼” 1 ½”

**NUMBER PER PKG** 2 4

**LEG OF LAMB/GOAT (ONE CHOICE)**

BONE-IN BONELESS

**SHANKS**

**NUMBER PER PKG** 2 4

**LOIN CHOPS**

**THICKNESS** 1” 1 ¼” 1 ½”

**NUMBER PER PKG** 2 4

**STEW MEAT** YES NO

**HOW MANY LBS ­­­\_\_\_\_\_\_\_\_\_**

**LBS PER PKG** 1LB 2LB

**GROUND LAMB/GOAT**

**LBS PER PKG** 1LB 2LB

**ORGANS**  HEART LIVER TONGUE KIDNEYS

**PLEASE PROVIDE ANY ADDITIONAL INSTRUCTIONS YOU HAVE: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**