

Sunken bridge meats Lamb/Goat Cutting Instructions

Quantity _____ Uninspected Kill Charge

Producer _____ Customer _____ Contact # _____

Drop-off date _____ Production date _____ Weight _____ kgs/lbs

Allergies YES / NO Type of Allergy: _____

FRESH CUTS

Shoulder Roast <input type="checkbox"/>	Shoulder Steaks <input type="checkbox"/>	Other:	
Bone in Chops <input type="checkbox"/>	Rack of Lamb <input type="checkbox"/>		
Spare Ribs <input type="checkbox"/>	SS Ribs <input type="checkbox"/>		
Shanks <input type="checkbox"/>	Whole <input type="checkbox"/>	Cut <input type="checkbox"/>	Size _____ inches
Leg Roast <input type="checkbox"/>	Leg Steaks <input type="checkbox"/>	Cutlets <input type="checkbox"/>	Other:
Stew Meat <input type="checkbox"/>	Stir Fry Meat <input type="checkbox"/> (Can only pick 1, Stew, Stirfry or Ground)		

Notes: _____

Offal's

Dog Bones <input type="checkbox"/>	Amount:		
Heart <input type="checkbox"/>	Liver <input type="checkbox"/>	Tongue <input type="checkbox"/>	Other: <input type="checkbox"/>

Steak Thickness	$\frac{3}{4}$ inch <input type="checkbox"/>	1 inch <input type="checkbox"/>	1.5 inch <input type="checkbox"/>	# of steaks in package:
Roast Size (lbs)				
Grounds <input type="checkbox"/>	1lbs <input type="checkbox"/>	2lbs <input type="checkbox"/>	Add:	

Sausage (min 25lbs) _____ lbs of _____ _____ lbs of _____ _____ lbs of _____
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Notes: _____

