

Carcass ID#:
ProducerName:
Customer Email:

Customer Name:
Customer Phone#:
Customer Address:

Place a check mark in front of the desired cuts; any cuts left blank will go into the ground goat or stew.

\_\_\_ Ground Goat **or** \_\_\_ Stew Meat

___ Shoulder Roast <i>Bone-In or Boneless</i>
<b>or</b>
___ inch Shoulder Chops

___ Arm Roast
<b>or</b>
___ inch Arm Chops

\_\_\_ Shanks

\_\_\_ Sliced Neck

\_\_\_ Whole Rib **or** \_\_\_ Riblets

___ Rib Rack
<b>or</b>
___ inch Rib Chops

___ Whole Short Loin
<b>or</b>
___ inch Loin Chops

___ Whole Leg <b>Boneless or Bone-In</b>
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**or**

___ Shank Half Leg Roast
___ inch Leg Chops
<b>AND</b>
___ Sirloin Half Leg Roast
___ inch Sirloin Chops

Varieties: Tongue \_\_\_\_\_ Liver \_\_\_\_\_ Heart \_\_\_\_\_ Kidney \_\_\_\_\_

Pelt yes/no

\_\_\_ WHOLE GOAT

\_\_\_ STANDARD WRAP

Ground goat, stew, boneless chops and roasts less than 2 pounds will be complimentary vacuum packaged. All other cuts will be double paper wrapped.

\_\_\_ VACUUM PACKAGING (additional charge)

Instead of double paper wrap on bone-in chops and roasts over 2 pounds

Ground Goat or Stew Meat will be vacuum packed in 1 pound packages

For Office Use Only:	
Boxes of Cuts	Date/Initials
Boxes of Grind	Date/Initials
Extra Boxes	Date/Initials
Live Weight	Hot Carcass Weight

Once you have been notified that your order is ready, you will have 7 business days to pick up before storage fees are assessed. Thank You