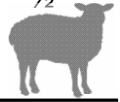




13200 Chip Ridge Rd
Abingdon, VA 24210
276-623-3623
andersonandsonsmeats@gmail.com

Lamb/goat Owner: _____ Distribution: 1 ½
Phone: _____
Email: _____



Animal Identifiers (tag #s, marking, etc): _____
Customer Names (if applicable): 1 or ½: _____

To be filled out by the plant: Hanging Weight: _____ Age _____ Label #: _____ USDA

Lamb/Goat Cut Sheet

Initial Cuts	Preference (circle one)			Special Instructions?	
Ribs	No	Riblets	Rack		
Shanks	No		Yes		
Shoulders	Preference (circle one)			Special Instructions?	
	Shoulder Roast	No	Yes	Bone-In	Bone-Out
Loins	Preference (circle one)				
Loin Chops – Bone-In	No	Yes		# per pk: _____	
Lamb or Chevon Chops – Bone-In	No	Yes – Chops # per pk: _____		Yes - Rack	Yes – Frenched Rack
Legs	Preference (circle one)			Special Instructions?	
	Leg Roast	No	Yes	Bone-In	Bone-Out
	Sirloin Chops	No	Yes		
Lamb/Chevon for Stew	No		Yes	# of packs: _____	*All packages around 1.25-1.5lbs

Ground Options – all ground packaged in approximately 1lb packs- flat pack -\$.75/lb

May pick at most ONE flavor:	Mild			Hot	
	Italian Hot or Sweet	Chorizo		Plain Ground	
	Rolls (standard)	Flat packs (.75/lb)			
Bratwurst Links (25lb increments – 4per pk - \$1.50 per pound)	No		Yes	# of Pounds? : _____	

Offal - Circle all that you would like

Liver	Heart		
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Other Special Cuts/Instructions not covered above:

*By acknowledging this cut sheet, I attest the livestock I have brought are free of all antibiotics and or substances.

**If an item is not marked, it will be understood you do not want that cut and it will be put into ground.

***If your instructions are unclear, we will make the best decision for the integrity of your carcass and the cuts possible.