Customer Name:	Animal ID:					
WHOLE ANIMAL						
SHANKS  Whole OR Add to Ground  NECK Roast OR			(idney liver (SI Spleen Heart (\ ongue	(Whole)		
☐ Add to Ground				<u>BRATS</u>		
LEG  Steaks (Sliced ¾" -1")  Roast  Whole  OR  Add Leg to Ground			ches a		ed in 25 lb. 10 per lb. plus conings.	
LOIN  ☐ Lamb Chops ☐ Leave Loin (Rib) Roasts Whole OR	CHOP THIC	CKNESS:	1"	1 ½"	2"	
Add Loin to Grind	CHOP PAC	KAGING:	2	4	6	
RIBS  Half Rack of Ribs  Whole Rack of Ribs  OR  Add Ribs to Ground  SHOULDER						
<ul><li>□ Steaks (Sliced ¾"-1")</li><li>□ Roast</li></ul>	_					
□ Whole <b>OR</b>			<u>G</u> R	OUND LAN	<u>MB</u>	
□ Add Shoulder to Ground		Packagi	ing:	1 lb.	2 lbs.	
□ Stew/Kabob Meat			Va	cuum Seal	ed	
How many packs?						

Drop Off [	Date:	_	ART'S AND PROCESS, 12
Customer	Name:		ANDERSON
Address:		_	FRILLE, TENTESSE
			LAMB CUT SHEET
			NOTES:
	:		
Producer:		_	
	FOR OFFICE USE ONLY:		
	CUT DATE:		
	KILL FEE (\$50.00)		
	CUSTOM PROCESSING: (\$.90 LB)	LBS	
	USDA PROCESSING: (\$1.10 LB)	LBS	
	MINIMUM FEE APPLIES (\$105.00) FOR WHO	DLE ANIMAL	
	PATTIES (\$2.00 LB)LBS		
	BRATS (\$2.00 LB + SEASONING)		
	CRATES + BRATS		
	BOXES		

FOUND IN SECTION \_\_\_\_\_