

GOAT CUTTING INSTRUCTIONS

USDA Weigh & Label?

Custom
Label
Name:

Office: 540 434-4415 Fax: 564-2575

Invoice Date:

Name:	Custom? <input type="checkbox"/>	For Resale? <input type="checkbox"/>	T&E Unique #
Address:	Producer:		
Phone:	Ear Tag# _____ N/A	Carcass Weight:	
Vac Pak <input checked="" type="checkbox"/>			

FRONT QUARTER	CUTS	<input checked="" type="checkbox"/>	Grind?	Thickness	Size(Weight)	Whole	# per Pkg	Notes
	Neck							
Boneless Rolled Shoulder								
Bone-in Shoulder								
Shoulder Steak								
Stew Meat								
Riblets								
Shanks								
Denver Ribs								
RIB/LOIN	Rib Rack Roast							
	Rib Chops							
	Loin Rack Roast							
	Loin Chops							
LEG	Whole							
	Sirloin Off							
	Boned & Netted							
	Shanks							
	Kabobs							
SAUSAGE	STYLE		1oz link	2oz link	Rope	5" cuts	Loose	
	Sweet Italian							
	Hot Italian							
	Sage							
Packaging For Sausage or Ground →			Rolls [_____] or Vac Pac [_____] →				1 Lb. 2 Lb. 5Lb.	
25 Lb. Minimum for each sausage style								
ORGANS	Heart	Notes:						
	Liver							
	Kidney							

Boxed: Other: Boxed By: Date: No. of Boxes: