



LAMB/GOAT

Cutting Instruction sheet

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Custom **Retail**

Last Name _____ First _____ Phone _____

Farmer Name _____ Animal # _____ Live weight _____ Hanging weight _____

Place a check mark (v) beside each cut that you want & a line (---) beside the cuts that go into ground lamb. Enter your final selections on the right. (S)= Standard option will be used if left blank.

	LEG:	PROCESSING NOTES:	
	BONE-IN LEG ROAST		
	BONELESS LEG ROAST		
	SHANK		
	LOIN:		
	LOIN ROAST		
	LOIN CHOP	THICKNESS _____ (1"-S)	PER PKG _____ (4-S)
	TENDERLOIN		
	RIB:		
	RACK OF RIB		
	RIB ROAST		
	RIB CHOP	THICKNESS _____ (1"-S)	PER PKG. _____ (4-S)
	SPARE RIBS		
	SHOULDER:		
	SHOULDER ROAST		
	SHOULDER STEAKS	THICKNESS _____ (1"-S)	PER PKG. _____ (2-S)
	ARM ROAST		
	ARM STEAK	THICKNESS _____ (1"-S)	PER PKG. _____ (2-S)
	STEW MEAT	_____ (1 lb. pkgs.)	
	KABOB MEAT	_____ (1 lb. pkgs.)	
	GROUND LAMB	1 lb. (S) 1.5 lb. 2 lb. chubs (S) or vac sealed (\$0.05/lb.)	PATTIES: 4 oz. or 6 oz. PER PKG. _____ (4-S)
	STUFFED GROUND LAMB <small>SALT, PEPPER & SAGE CAN BE ADDED- ADDITIONAL \$.15/ lb.</small>	Small Casing Large Casing	Links Coils Brats
	OFFALS	LIVER HEART TONGUE	

Packaging Options: (circle one) **PAPER WRAPPED** or **VAC SEALED**

MAXWELL MEATS USE ONLY: Cut instruction initials _____ Number of trays of processed meat _____