**RRR MEAT PROCESSING**

231-269-3538

**LAMB/GOAT PROCESSING FORM**

**OWNER NAME\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ CUSTOMER NAME\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**TAG NUMBER\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ PHONE\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**LAMB/GOAT**

**Neck:** Roast\_\_\_\_\_\_\_\_ Ground\_\_\_\_\_\_\_\_  **SPECIAL INSTRUCTIONS**

**Shanks:** Whole Shank\_\_\_\_\_\_\_\_\_\_

Osso Bucco (2 inch slices)\_\_\_\_\_\_\_\_\_

Ground\_\_\_\_\_\_\_\_

**Breast:** Whole\_\_\_\_\_\_\_\_ Ground\_\_\_\_\_\_\_

Brisket\_\_\_\_\_\_\_\_ Spare Ribs\_\_\_\_\_\_\_

**Shoulder:** Roast\_\_\_\_\_\_\_\_ bone in **OR** boneless

Shoulder Steaks\_\_\_\_\_\_\_\_

Stew Meat\_\_\_\_\_\_\_ Ground\_\_\_\_\_\_\_\_

**Ribs:** Rib Chops\_\_\_\_\_\_\_\_\_ Thickness\_\_\_\_\_\_\_\_

Rack of Lamb\_\_\_\_\_\_\_\_\_ whole **OR** half

**Loin:** Boneless Loin & Tenderloin\_\_\_\_\_\_\_\_\_\_

Loin Chops\_\_\_\_\_\_\_\_ Thickness\_\_\_\_\_\_\_\_\_\_\_

**OFFICE USE ONLY**

**CARCASS WEIGHT \_\_\_\_\_\_\_\_\_\_\_**

**BRATS OR LINKS \_\_\_\_\_\_\_\_\_\_\_**

**TOTAL:**

**Sirloin:** Sirloin Roast\_\_\_\_\_\_\_\_\_ Sirloin Steak\_\_\_\_\_\_\_\_

Stew Meat\_\_\_\_\_\_\_\_\_\_ Ground\_\_\_\_\_\_\_\_\_\_\_\_

**Leg:** Boneless (netted)\_\_\_\_\_\_\_ Bone In\_\_\_\_\_\_\_\_\_\_\_\_

Leg Steaks\_\_\_\_\_\_\_\_\_\_\_ Ground\_\_\_\_\_\_\_\_\_\_\_\_