

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_____

Sirloin: Sirloin Roast_____ Sirloin Steak_____

Stew Meat_____ Ground_____

Leg: Boneless (netted)_____ Bone In_____

Leg Steaks_____ Ground_____

OFFICE USE ONLY

CARCASS WEIGHT _____

BRATS OR LINKS _____

TOTAL: