

# Homestead Meats & Processing

## Custom Goat/Sheep Processing Form

Scheduled Butcher Date: \_\_\_\_\_

### Contact Information

Name: \_\_\_\_\_

Phone: \_\_\_\_\_

### Animal Information

Whole     Half     Quarter

### Packaging and Cutting Information

**Shoulder Roast**    Yes    No

If yes:    Bone-in    Boneless

If no:    Grind    Steaks

If steaks, thickness:    ¾    1"    1.5"    2"

Number of Steaks per Package:    1    2

**Rack of Lamb/Goat:**    Yes    No

**Rib Chops (if rack not chosen)**

Thickness:    single bone    double bone

Number per Package:    2    4

**Leg of Lamb/Goat (one choice)**

Bone-in    Boneless/Tied    Butterflied

**Shanks**

Number per Package:    2    4

**Loin Chops**

Thickness:    ¾"    1"    1.5"

Number per Package:    2    4

**Trim-** Stew meat and grind affect each other so please keep that in mind. The more you get of one the less you get of the other.

**Stew Meat**

Packaging:    1 lb    2lb

Number of Packages: \_\_\_\_\_

**Ground**

Packaging:    1 lb    2 lb

**Organs**    Heart    Liver    Tongue    Kidneys

**Additional Notes:** \_\_\_\_\_

\_\_\_\_\_