



Watauga Butchery
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 (828)484-6328

Lamb and Goat Cut Sheet

Customer Name:

Farm Name:

Phone Number:

Email:

Kill Date

Weight

Inspected

Exempt

Boxed: Yes **No**

Leg
Whole: Bone-In **Boneless**
Half: Bone-In **Boneless**
Steaks: _____ Thickness
Grind

Sirloin
Leave on Leg (recommended)
Roast: Bone-In **Boneless**
Chops _____ Thickness
Grind

Shanks
Whole
Cut (Osso Bucco)
Grind

Ribs
Rack
Frenched Rack
Rib Chops _____ Thickness
Grind

Loin
Roast
Chops _____ Thickness
Saddle Roast: Bone-In
***Boneless**
Saddle Chops _____ Thickness

Shoulder
Roast: Bone-In **Boneless**
Whole **Half**
Chops _____ Thickness
Grind

Breast Ribs
Whole
Riblets (Half Cut)
Grind

Neck
Whole
Sliced
Grind

Bones	Organs
Yes <input type="checkbox"/>	Yes <input type="checkbox"/>
No <input type="checkbox"/>	No <input type="checkbox"/>

Sausage
Country **extra sage**
Italian
Hot Italian
Chorizo

Linked
Yes **No**
Yes **No**
Yes **No**
Yes **No**

Notes:
Lamb under 30 lb. hanging weight cannot guarantee full chine bone removal.

***Indicates a \$5.00 up charge**
Plain Ground Lamb no minimum
Sausage 25 lb. minimum
Linked is an additional \$1.00/lb.
Loose Sausage is an additional \$0.25/lb.
Specialty Blends \$0.25 per pound

Ground: 1 lb. **2 lb.** **5 lb.**
Other: _____
Chops: _____ Number per pack
Stew: _____ lbs. per pack/
Total Packs: _____
Kabobs: _____ lbs. per pack/
Total Packs: _____

Sausage: 1 lb. **2 lb.** **5 lb.**
Other: _____
Links: Number per pack _____