



Watauga Butchery
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Lamb and Goat Cut Sheet

Customer Name: _____

Farm Name: _____

Phone: _____

Tag No: _____

Boxed: Yes or No

Leg

- Whole: Bone-In Boneless
- Half: Bone-In Boneless
- Steaks ____ Thickness
- Stew
- Kabobs

Sirloin

- Leave on Leg (recommended)
- Roast: Bone-In Boneless
- Chops ____ Thickness
- Stew

Shank

- Cut ____ Thickness
- Whole
- Grind

Rib

- Rib Rack
- Rib Chops ____ Thickness
- Frenched Rack *
- Grind

Loin

- Roast
- Chops ____ Thickness
- Saddle Roast: Bone-In Boneless*
- Saddle Chops ____ Thickness

Breast Ribs

- Whole
- Riblets (Half Cut)
- Grind

Shoulder

- Roast: Bone-In Boneless
 Whole Half
- Chops ____ Thickness
- Stew
- Grind

*Indicates a \$5.00 up charge
 Plain Ground Lamb no minimum
 Sausage 25 lb. minimum
 Select Sausage and Ground in order or preference.
 Linked is an additional \$1.00/lb.
 Loose Sausage is an additional \$0.25/lb.

Neck

- Whole
- Sliced ____ Thickness
- Grind

Bones

- Yes
- No

Organs

- Yes No

Sausage – Ground:

- Plain Ground
- Country add Sage (breakfast)
- Italian Hot Italian
- Chorizo

Linked

- Yes No
- Yes No
- Yes No
- Yes No

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

Ground Lamb: 1lb. 2lb. 5lb. Other: ____
 Sausage: ____ lbs. per pack
 Chops/Steaks: ____ Number per pack
 Stew: ____ lbs. per pack/ Total Packs: ____
 Kabobs: ____ lbs. per pack/ Total Packs: ____

