

Lamb & Goat Cut Sheet

Smaller carcass, fewer cuts, bigger regrets if you forget the shanks. Works for goat the same way.

Name: _____

Phone: _____

Processor: _____

Drop-off date: _____

Animal / tag: _____

Share (whole / half / quarter): _____

Hanging weight: _____

Date: _____

Legs

Legs ☐ Whole bone-in ☐ Half legs ☐ Boneless ☐ Leg steaks

Shoulder

Shoulder ☐ Roast bone-in ☐ Boneless roast ☐ Shoulder chops ☐ Ground

Loin & rack

Loin ☐ Loin chops ☐ Saddle roast

Chop thickness ☐ ¾" ☐ 1"

Per package ☐ 2 ☐ 4

Rack ☐ Whole rack ☐ Rib chops

☐ Frenched

Shanks, breast & neck

Shanks ☐ Whole ☐ Osso buco cut

☐ Breast / riblets

Neck ☐ Stew ☐ Ground

Ground & stew

Package ☐ 1 lb ☐ 2 lb

Extras

☐ Liver ☐ Heart ☐ Kidneys ☐ Bones

☐ Caul / fat

Packaging

Packaging ☐ Vacuum ☐ Paper

Notes for the processor
