

Timberline Meats LLC

Lamb/Goat/Sheep Cutting Instructions

Customer name _____

P 607-243-5581

Farmer's name _____

Fax 607-265-5688

Contact phone # _____

tlmeats@abcmailbox.net

Check here if this sheet is for a lamb _____ or sheep _____ or goat _____

Today's date _____

Hanging weight _____ *to be filled out by Timberline Meats*

Do you want farm name or logo on packages? *please circle YES or NO*

If yes, what name? _____ Address? _____

Do you want weights on the packages for \$10 per lamb extra? YES or NO

Shall we invoice the farmer _____ or the customer? _____

What thickness do you prefer the chops? _____ 1 inch is standard

Please select **one** item from each of the following rows.

Leg-of-lamb whole _____ cut in half _____ ground _____ stew meat _____

Loin chops _____ loin roast _____ into ground lamb _____

Rib chops _____ rib roast _____ French rack of lamb _____ ground _____

Spare ribs _____ into ground lamb _____

Shoulder chops _____ shoulder roast _____ stew meat _____ ground _____

Chuck/Blade chops _____ roast _____ stew meat _____ ground _____

Shanks _____ into ground lamb _____

Neck bones for Soup stock? Yes _____ No _____

Save heart _____ liver _____ kidneys _____

Special Instructions