



LAMB or GOAT PROCESSING INSTRUCTIONS

573-486-3070

meatprocess@hotmail.com

NAME _____

ADDRESS: _____

PHONE – HOME AND CELL: _____

Whole Hog

Half Hog

Purchased from: _____ Date dropped off: _____

Vacuum Seal or Paper Wrap

Shank	Whole		Burger
Breast	Ribs	Whole	Burger
Shoulder	Bone-in	Steaks	Burger
Loin Chops			Burger
Leg of Lamb	Bone in	Boneless	
	Whole / Half	Whole / Half	Burger
Sirloin Steak	¾ or 1"	# per pkg	
Stew Meat			
Burger			