

# Farmersville Community Abattoir - Lamb & Goat Cutting Instructions

Phone: 613-924-0400

Email: [info@farmersvilleabattoir.com](mailto:info@farmersvilleabattoir.com)

## Customer Information:

Booking Date: \_\_\_\_\_

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

**Producer Information:**  (Check this box if producer and customer are the same.)

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

Tag #: \_\_\_\_\_

Chops per Package: \_\_\_\_\_

Chop Thickness: \_\_\_\_\_

Organ Meats:  Yes  No

### Leg:

Whole

Half

### Loin:

Chops

### Rib:

Whole (rack)

Chops

### Neck:

Slices

Stew

Ground

### Shoulder:

Roasts

Chops

Both Roasts and Chops

### Shank:

Whole

Half

Stew

Ground

### Trim:

Stew

Ground

Both Stew and Ground

Additional Notes: \_\_\_\_\_

Custom labels (\$0.35/lb).

Custom labels for retail (\$0.45/lb).