

## \*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).