GOAT CUTTING INSTRUCTIONS
University of Arizona Food Product and Safety Laboratory
4181 N. Campbell Ave. Tucson, AZ 85719
Phone (520) 318-7021 Fax (520) 318-7019

NAME: _______________________________

PHONE NUMBER: _______________

LEG:
Whole _____ or Half _____

LOIN:
Cut into chops --- ¾, 1 inch, or ______ inches thick
     Double or Single chops
     Wrap ______ chops per package.

RACK:
Cut into chops --- ¾, 1 inch, or ______ inches thick
     Double or Single chops
     Wrap ______ chops per package.

SHOULDER:
Leave whole _____ or cut into two roasts ______ OR
     Cut into chops: yes or no ?
     If yes, chops per package ______

MISCELLANEOUS CUTS:

Want goat shanks whole: yes or no ?

Neck Bones: whole or cut or no

Want ribs for B-B-Q: yes or no ?

Want meat for stewing: yes or no ?
     If yes, ______lbs per package?

Want ground goat: yes or no ?
     If yes, ______lbs per package?

COMMENTS: ___________________________________________________________

REMAINDER OF INVOICE IS PAID FOR AT TIME OF PICK-UP

Minimum processing charge $100 (paper) due at drop off.
Minimum processing charge $125 (vacuum/grind) due at drop off.
Waste disposal fees $7.00 per lamb, $20.00 per lamb deboned