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  ?

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: ___________________________________________________________

MEAT IS PAID FOR AT TIME OF PICK-UP
Animal Description:__________ Date ____________

Minimum processing charge $100 (paper) due at drop off.
Minimum processing charge $125 (vacuum) due at drop off.

FPSL USE ONLY
Cut Date____________________