

RED DEER LAKE MEAT PROCESSING LTD.

SIDE A	CARCASS#.....	L A M B	CCS WEIGHT.....	SIDE B
CUSTOMER NAME & PHONE#				
.....LEG (Whole, 1/2, or Bnls).....				
.....LOIN (chops) & RACK (whole, or chops).....				
.....SPARERIBS (Whole, Split, or S&S)				
.....SHOULDER (Rst, Chops, or Bnls)				
.....SHANK (Stew, Whole, or Grnd)				
.....NECK (Stew, Sliced, or Grnd)				
<i>*Always Include <u>ALL</u> Bones, Scraps, & Offals</i>				
PRODUCER NAME & PHONE #.....				DATE.....

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