

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) AND 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)				
*Always Include <u>ALL</u> Bones, Scraps, & Offals				
PRODUCER NAME & PHONE #.....				DATE.....

SIDE A	CARCASS#.....	L A M B	CCS WEIGHT.....	SIDE B
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