

East Conway Beef and Pork

Goat + Lamb Cuts

Whole / Half

Farm Name \_\_\_\_\_

Date \_\_\_\_\_

Name \_\_\_\_\_

Thickness of Chops /Leg Steaks \_\_\_\_\_

**Legs**

Whole, Bone in \_\_\_\_\_

Boned and Rolled \_\_\_\_\_

Cut in Half, Bone in \_\_\_\_\_

Butterfly \_\_\_\_\_

Cut into steaks \_\_\_\_\_ # in package \_\_\_\_\_

**Shoulders**

Bone in Roast \_\_\_\_\_

Boned and Rolled \_\_\_\_\_

Cut into chops \_\_\_\_\_ # in package \_\_\_\_\_

Stew Meat \_\_\_\_\_

Kabobs \_\_\_\_\_

**Loin**

Cut into chops \_\_\_\_\_ # in package \_\_\_\_\_

Roast \_\_\_\_\_ Lbs: \_\_\_\_\_

**Rib**

Cut into chops \_\_\_\_\_ # in package \_\_\_\_\_

Roast \_\_\_\_\_ Lbs: \_\_\_\_\_

**Shanks**

Whole \_\_\_\_\_ (2 per pack) Boneless Stew Meat \_\_\_\_\_ Ground \_\_\_\_\_

**Neck**

Whole \_\_\_\_\_ Boneless Stew Meat \_\_\_\_\_ Ground \_\_\_\_\_

**Flank**

Ground \_\_\_\_\_ Riblets \_\_\_\_\_

**Please Keep:**

Liver      Tongue      Heart      Kidneys

Stew Meat: \_\_\_\_\_ lbs Per Package

Ground Lamb: \_\_\_\_\_ lbs Per Package