

GEORGE'S MEAT PROCESSING LAMB/SHEEP/GOAT CUT SHEET

LEG (2)	<input type="radio"/> Whole <input type="radio"/> Bone In <input type="radio"/> Bone Out	<input type="radio"/> Cut In Half <input type="radio"/> Bone In <input type="radio"/> Bone Out	Bone out for: <input type="radio"/> Grind <input type="radio"/> Stew Meat
SHOULDER (2)	<input type="radio"/> Bone In Roasts <input type="radio"/> Boneless Roasts	<input type="radio"/> Chops Thickness:	Bone Out For: <input type="radio"/> Stew Meat <input type="radio"/> Grind
LOINS (2)	<input type="radio"/> Bone In Roast <input type="radio"/> Chops	If Chops, thickness:	Bone Out For: <input type="radio"/> Stew <input type="radio"/> Grind
RIBS	<input type="radio"/> Leave whole <input type="radio"/> Bone Out	Bone Out for: <input type="radio"/> Stew <input type="radio"/> Grind	
BACKSTRAP	<input type="radio"/> Whole	Cut for: <input type="radio"/> Stew <input type="radio"/> Grind	
NECK	<input type="radio"/> Leave Whole <input type="radio"/> Bone Out	Bone Out for: <input type="radio"/> Stew <input type="radio"/> Grind	
Bones: <input type="radio"/> Yes <input type="radio"/> No	Heart: Y N Liver: Y N Kidney: Y N		
What size packages of ground lamb? <input type="radio"/> 1 Lb <input type="radio"/> 2 lb			