Drop Of Date: _____

Customer Name:

_____

Address:

_____

_____

Phone: _____

Email: _____

Animal ID: _____

Producer: _____

*** PHONE:**
(615) - 374 - 7990

*** EMAIL:**
ANDERSONMEATSANDPROCESSING@GMAIL.COM

*** WEBSITE:**
WWW.ANDERSONMEATSANDPROCESSING.COM

FOR OFFICE USE ONLY:

CUT DATE: _____

☐ KILL FEE ($50.00)

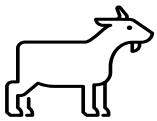
☐ CUSTOM PROCESSING ($1.00 LB) _____ LBS

☐ USDA PROCESSING ($1.20 LB) _____ LBS

☐ MINIMUM FEE FOR WHOLE ANIMAL ($105.00) _____

☐ PATTIES ($2.00 LB) _____ LBS

☐ BRATS ($2.00 LB + SEASONING) _____ LBS



GOAT CUT SHEET

NOTES:

_____
_____
_____
_____
_____
_____
_____
_____
_____
_____
_____
_____
_____
_____
_____

_____CRATES + _____BRATS + _____PATTIES +
_____BOXES

FOUND IN SECTIONS _____

Would you like your meat boxed for an additional fee of $2.00 per box?

☐ YES, I want to use your boxes. ☐ NO, I am bringing my own boxes and coolers.

Customer Name: _____ **Animal ID:** _____

WHOLE GOAT

NECK
☐ Roast *(Left Whole)*
OR
☐ Add Neck to Grind

SHANKS
☐ Whole
OR
☐ Add Shanks to Grind

SHOULDER *(*our standard Shoulder Steaks are cut 1")*
☐ Arm Steaks
☐ Blade Steaks
OR
☐ Arm Roast
☐ Blade Roast
OR
☐ Add Shoulder to Grind

LOIN *(GOAT CHOPS)* *(*includes Rib Loin, Short Loin & Sirloin)*
☐ Bone-In Goat Chops
OR
☐ Add Loin to Grind

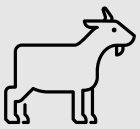
RIBS
☐ Whole Rack of Ribs
OR
☐ Half Rack of Ribs
OR
☐ Add Ribs to Grind

WOULD YOU LIKE ANY GOAT STEW?
ATTENTION *Our stew primarily comes from the Leg. If you want stew remember to leave the Leg for stew meat when selecting your options.*

☐ **STEW MEAT** _____ **lbs.**

LEG *(*our standard Leg Steaks are cut 1")*
☐ Leg Steaks
OR
☐ Leg Roasts
OR
☐ Whole Leg *(Aitch bone & shank still attached)*
OR
☐ Add Leg to Grind

VARITEY MEATS & BONES
☐ Kidney *(Whole)*
☐ Liver *(Sliced)*
☐ Spleen *(Whole)*
☐ Heart *(Whole)*
☐ Tongue *(Whole)*



☐ Stock Bones *(bagged)* in a box

PLEASE NOTE THAT ADDITIONAL CUTS OR REQUESTS MAY BE SUBJECT TO ADDITIONAL FEES.

ADDITIONAL NOTES/CUTS:

_____
_____
_____
_____
_____
_____
_____
_____
_____

BRATS
Brats are measured in 25 lb. batches and are $2.00 per lb. plus the cost of ingredients. ***(See Website for Ingredient List & Flavors.)***

_____
_____

CHOP THICKNESS: **1"** **1 ½"** **2"**

PACKAGING & GRIND INSTRUCTIONS:

Chops in a Package: 2 4 6

GROUND GOAT:

Packaging: 1 lb. **OR** 2 lbs.

* All Ground Goat is Vacuum Sealed