



Goat Owner: \_\_\_\_\_ Goat Distribution: 1 ½  
 Phone Number: \_\_\_\_\_  
 Email: \_\_\_\_\_  
 Goat Identifiers (tag #s, marking, etc): \_\_\_\_\_



Phone: 336-591-7420 Text: 336-310-9538 Email: data@mitchellsmeatnc.com

Customer Names (if applicable): **1 or ½:** \_\_\_\_\_

To be filled out by the plant: Hanging Weight: \_\_\_\_\_ Age: \_\_\_\_\_ Label #: \_\_\_\_\_

## Goat Cut Sheet

Initial Cuts	Preference (circle one)			Special Instructions?		
Ribs	No	Riblets	Rack			
Shanks	No		Yes			
Shoulders	Preference (circle one)			Special Instructions?		
	Shoulder Roast	No	Yes	Bone-In	Bone-Out	
	Shoulder Chops	No	Yes			
Loins	Preference (circle one)					
Each half can have only ONE of these options!						
Loin Chops – Bone-In	No	Yes		# per pk: _____		
Chevon Chops – Bone-In	No	Yes – Chops # per pk: _____		Yes - Rack	Yes – Frenched Rack	
Legs	Preference (circle one)			Special Instructions?		
	Leg Roast	No	Yes	Bone-In	Bone-Out	
	Sirloin Chops	No	Yes			
<b>Chevon for Stew</b>	No		Yes	1lb <sub>(standard)</sub>	2lb	Other: _____
Ground Options – all ground packaged in approximately 1lb packs						
May pick at most TWO flavors:	Mild		Medium		Hot	
	Italian		Chorizo		Plain Ground	
NEW!!! Link Options – You may choose ONE option - Bratwurst or Breakfast						
<b>Bratwurst Links</b> <small>(25lb increments – 4per pk - \$1.05 per pound)</small>	No		Yes		# of Pounds? : _____	
<b>Breakfast Links</b> <small>(25lb increments – 6 per pk - May choose ONE flavor – \$1.75 per pound)</small>	No		Yes		# of Pounds?	Mild
					_____	Medium
						Hot
						Plain
<b>Bones</b>	All (around 1-2 bags depending on size of goat and cut choices)			Some – How Many Bags? _____		
Offal - Circle all that you would like						
<b>Tongue</b>	<b>Liver</b>	<b>Heart</b>	<b>Kidney</b>	<b>Testicles</b> (if applicable)		
<b>Other Special Cuts/Instructions not covered above:</b>						

\*If not stated, steaks will be cut to ¾" and roasts will be portioned.

\*\*If an item is not marked, it will be understood you do not want that cut and it will be put into ground.

\*\*\*If your instructions are unclear, we will make the best decision for the integrity of your carcass and the cuts possible.

Date Processed: \_\_\_\_\_ Date of Initial Contact: \_\_\_\_\_ Contact Method: Phone Text Email