

## Master Cut Sheet for Whole Goat

Name \_\_\_\_\_ Producer \_\_\_\_\_  
 Address \_\_\_\_\_ Order # \_\_\_\_\_ Tag # \_\_\_\_\_  
 State \_\_\_\_\_ Zip \_\_\_\_\_ Drop \_\_\_\_\_ Kill \_\_\_\_\_  
 Phone H: \_\_\_\_\_ M: \_\_\_\_\_ Species \_\_\_\_\_ # \_\_\_\_\_ P  G   
 Email \_\_\_\_\_ Contact \_\_\_\_\_

Steak Thickness  1 in  1.5 in  
 Roast Weight  Whole  2-3 lbs.  3-4 lbs.  
 Chop Thickness  1 in  1.25 in  1.5 in

### Starters

Ground/Extras Ground Goat  1 lb.  2 lbs.

### Front Quarter

Shank ✓ 2  Grind  Leave Whole  Osso Bucco  
Shoulder ✓ 2  Grind  Steak/Chop  Roast  Stew Meat

### Hind Leg

Leg ✓ 2  Grind  B/L Roast  B/I Roast  
 Steak  Kabob

### Middle (Loin/Rib/Sidemeat)

Loin ✓ 2  Grind  Loin Chops  
 B/I Loin Roast  B/L Loin Roast  
Rib ✓ 2  Grind  Rib Chops  Rack  Rack (Frenched)

### Organs

Organs ✓ 4  Heart  Liver  Kidney  Tongue

Note : \_\_\_\_\_  
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