POWELL MEAT COMPANY

LAMB/GOAT CUT SHEET

NAME \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ NUMBER \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

ADDRESS\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ FARM SLAUGHTER – Y / N

NECK ossobuco / whole / grind

SHANKS ossobuco / whole / grind

SHOULDER whole / half

BN-IN / BN-LS (+$10) OR steaks \_\_\_\_” \_\_\_\_pk

RACK whole / frenched / chops \_\_\_\_” \_\_\_\_\_pk

LOINS chops \_\_\_\_” \_\_\_\_\_pk

LEGS whole / half

BN-IN / BN-LS (+$10) OR steaks \_\_\_\_” \_\_\_\_pk

RIBS grind / Denver cut

GRIND 1 1.5 2 5 lbs/pk

DONE \_\_\_\_\_\_\_ TRAYS \_\_\_\_\_\_\_

INPUT \_\_\_\_\_\_\_ P/U \_\_\_\_\_

FLAT $125 + \_\_\_\_\_\_BNLS FEE

**=$\_\_\_\_\_\_ PAID Y / N**