Cutting Instructions for LAMBS, SHEEP & GOATS

Salt Spring Abattoir

Farm of Origin		
Animal Number	Side	Both / Side1 / Side2
Customer Name		

Please indicate cuts wanted. **IF ALL CHOICES** are within the Standard column, the Standard cut rate applies. If there is any deboning the custom rate is applied to the whole carcass weight. A surcharge may apply depending on number of pieces deboned and ground.

	Standard \$1.30/lb C&W	V	Custom \$ 1.4	5/lb C&W
	Bone in stew		Boneless stew	
Neck			Mince**	
Shoulder	Whole shoulder roast <u>or</u>		Boneless roast	
1	2 Half shoulder roasts <u>or</u>		Boneless stew	
	Shoulder chops		Mince*	
Shoulder	Whole shoulder roast <u>or</u>		Boneless roast	
2	2 Half shoulder roasts <u>or</u>		Boneless stew	
	Shoulder chops		Mince*	
	1 rack <u>or</u>			
Loin	8 rib chops			
1	+			
	5-6 loin chops			
	Riblets		Mince**	
	1 rack <u>or</u>			•
Loin	8 rib chops			
2	+			
	5-6 loin chops			
	Riblets		Mince**	
Leg 1	Whole leg roast <u>or</u>		Leg steaks	
			Boneless Roast	
-			Cubed*	
	2 Half leg roasts		Mince*	
Leg			Leg steaks	
2	Whole leg roast <u>or</u>		Boneless Roast	
			Cubed*	
	2 Half leg roasts		Mince*	
2 Shanks	Bone in			1
	Heart			
Organs	Liver whole <u>or</u>			
0. 7	Liver sliced			
	Kidneys			
	Tongue			
Other	Extra trim in boneless			
	stew meat		Mince *	
				1
Other	Bones			

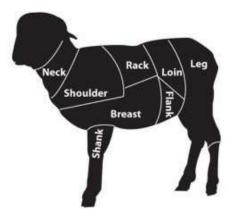
Whole Carcass Options				
	Stew	\$ 1.45/lb + \$10		
	Mince	\$ 1.45/lb + \$15		
	Rolled for roast	\$ 1.45/lb + \$15		

If applicable	Standard	Indicate if other
Mince packet size	1lb	
Stew packet size	1lb	
<pre># of shoulder chop/pack:</pre>	2	
# of rib chop/pack:	4	
# of loin chop/pack:	4	
# of leg steak/pack:	2	

*Surcharges

*1 or 2 shoulders minced: **add \$5** *1 or 2 legs cubed or minced: **add \$5** *Extra trim (stew meat) minced: **add \$5**

**Mince only available if bigger piece (shoulder or leg) is minced.



Extra notes: