

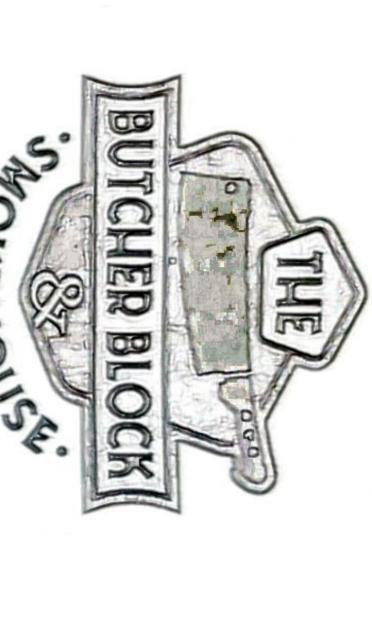
TAG#	
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9250 NW Mountain Views Acres Rd. • Prineville, Oregon • 541-447-6377

Name:				Phone:					
Grower:				Grower	Phone:				
Kill Date:		C/W Date	e:		Hanging Wt.:				
Lamb Cutting Instructions:	٧	Vhole:		MB Half:	V	rap Fo	or: _	No.	of People
Rack of Lamb <u>or</u> Lamb Chops (Circle one option)	Whol	le Rack 🖵		Rack D	1" Cho	ps 🗆	11/4'	'Chops 🗆	Grind 🗆
Shoulder Roast		2# 🗆		3# 🗆					Grind 🗆
Leg of Lamb		Whole 🗆		Cut	in Half			Grin	d 🗆
Lamb Ribs	Automatic 🔟								
Lamb Shanks			70 M. Talk 10	Auto	matic 🛚				
Trim (One option for lamb)									
GOAT Goat Cutting Instructions: Whole: Half: Wrap For:No. of People									
Rack of Goat <u>or</u> Goat Chops (Circle one option)	Whole 1/2" C	e Rack 🖵		Rack D	1" Cho	ps 🗆	11/4	" Chops 🗆	Grind 🗆
Shoulder Roast		2# 🗆		3# 🗆					Grind 🗆
Leg of Goat		Whole 🗆		Cut	t in Half			Grin	d
Goat Ribs	Automatic 🔟								
Goat Shanks				Auto	matic E				
Trim (One option for Goat)	1# [2	#]					

\$50 Freezer Fee Per Week After / Days Of Being Notified

GROWER	BUYER			
CUT	CUT			
WRAP	WRAP			
KILL	KILL			
WASTE	WASTE			
NO WASTE				
SMOKE	HOUSE			



TAG#

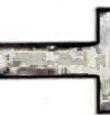
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Name:		Phone:	
Grower:		Grower Phone:	
Kill Date:	C/W Date:	Hanging Wt.:	Cure No.:
Hog Cutting Instructions:	Whole:	Half: Wrap For: _	No. of People
Pork Chops	3/4"		Grind _
Shoulder		Steaks —	
Spare Ribs		Automatic I	
	Smoked & Gured Yes No	Gut Hams in 1/2's 🗀 1/4's 🗀 Breakfast Steaks 🗀	
Ham Hocks		Automatic 🔳	
1# 1 11/2# 1 2# 1	Smoked & Cured Yes Fresh Side	Regular Thick	Peppered Sur Flat Fee (One Option Per Half)
Bulk Sausage One seasoning per 1/2 hog 1# 11/2# 1 2# 1 [Over 200# Hang Wt. Can	Fresh Ground (No added seasoning) Chorizo: I and a line of the seasoning)	Swt. Italian () Name Name Name Name Name	Other:

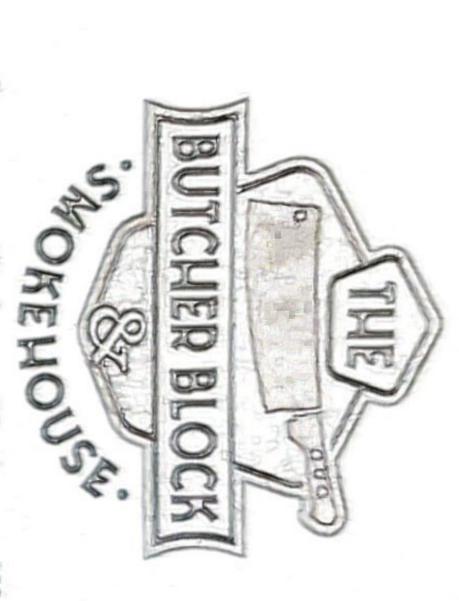
\$50 Freezer Fee Per Week After 7 Days Of Being Notifi



GROWER WASTE SMOKE							
The same of the sa	줆	M ON	WASTE	KILL	WRAP	CUT	GROWER
WASTE HOUSE	F	/ASTE	WASTE	KIL	WRAP	CUT	BUYER







2
5
#

eef Cutting Instructions: Whole: Half: Otr.: Shuck Roast 2# 3# 3# 5huck Roast 2# 3# 3# 5huck Roast 2# 3# 5huck Roast 2# 3# 5huck Roast 2# 3# 5huck Roast 3# 5huck Roast 5huck Roast 5huck Roast 5teak 7es 5huck Roast 7es			W Date: Phone:	Phone: Hanging
eef Cutting Instructions: Whole: Half: Gtr.: Half: Gtr.: Half: Gtr.: Chuck Roast 2# 3# 3# 3# Shank Yes 3# 3# 3# Short Ribs Yes 3# 3# 3# Short Ribs Yes 3# 1" 5	Kill Date:		C/W Date:	Han
Roast 2# 3#	Cutting Instruc	9		\ <u>X</u>
Ribs Yes		2#		4,4
Ribs Yes		Yes [
Ribs Yes	Shank	Yes [St. March Cont. Cont.
Steak Yes		Yes [
Fye OR 34" 1" 1" one OR 34" 1" 1" 1" 1" 1" 1" 1" 1" 1" 1" 1" 1" 1"		Yes [
2 Prime Rib Yes 1" 1% Rew York 34" 1" .		3/4"		11/43
Rew York 34" 1" 1" 1" Tenderloin 34" 1" 1" 1" 1" 1" 1" 1" 1" 1" 1" 1" 1" 1"	½ Prime	Yes [
v York 34" 1" derloin 34" 1" irloin 34" 1" Steak Yes 1" Roast Yes Neat Steak Roast Neat Nieat Yes Nes Bones Yes Nes		3/439	19	11/439
derloin 34"] 1"] Irloin 34"] 1"] Steak Yes] 1"] Roast Yes] Roast [] Steak Steak] Roast [] Weat Yes] Roast [] Weat Yes []		3/4"		17/3
rioin 34" 1" 1" Steak Yes Roast Roast Roast Roast Roast Roast Roast Roast Roast Roast Ro	Tenderloin	3/433		11/43
Steak Yes		3/4"		11/43
Steak Yes	1 . 1	Yes		
Top Steak Steak Steak Wes Sones Yes Sones	Flank Steak	Ves		
Ind Steak St		Ves		
Steaks Yes Bones Yes J		Steak	Roast [
Steaks Steaks		Steak	Roast [
Bones		Ves		
Bones		Yes [
		Yes		

\$50 Week After

TPW/W	XIL.	WRAP	CUT	GROWER
WASTE	XII.	WRAP	CUT	BUYER