Butcher Date \_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_ LAMB/GOAT Cutting Instructions

Carcass Number \_\_\_\_\_\_\_\_\_\_\_\_\_\_(Office use only) Del Fox Meats Inc. 360-629-3723

 7229 300th St NW, Stanwood WA 98292

|  |  |  |
| --- | --- | --- |
| Last, First Name Customer/Buyer |  | Last, First Name Farmer/Seller |
| Contact Phone #1 |  | Contact Phone #1 |
| Contact Phone #2 |  | Contact Phone #2 |
| Address |  | LAMB/GOAT Qty: Whole-- 1/2 |
| State, Zip |  | Hanging Weight (if known): |

* Lamb SHOULDER Cut

 Choose ONE- Whole Bone-In \*Whole Boned & Rolled Cut ½ Bone-In Steaks (per package) \*Kabobs \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* Lamb NECK

 Choose ONE- Yes or None \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* Lamb FORESHANK

 Choose ONE- Yes or None \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* Lamb LOIN Cuts Rib Chops (4 per package) OR Rack of Lamb \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Loin Chops (4 per package) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* Lamb RIBS

 Choose ONE- Spareribs (whole slab)

 Riblets (cut apart between the bones)

 Rib Strips (cut across the bones) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* Lamb LEG Cut (hind leg)

Choose ONE- Whole Bone-In \*Whole Boned & Rolled Cut ½ Bone-In Steaks (2 per package) \*Kabobs None (goes to trim meat) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* TRIM Meat

 Choose ONE- Stew Meat or

 Ground Lamb \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\* Extra charges apply

\* None-goes to Trim Meat if you don’t want that cut

**2024 WSDA Processing Fees**

(Beef, Lamb and Pork Butchered beginning Jan. 1st, 2024)

**2024 WSDA Processing Fees**

**(Beef, Lamb and Pork Butchered beginning January 1st 2025)**

**Beef**

**$135. Butcher (Slaughter/Harvest fee per animal),**

**plus $0.99/lb. Hanging Weight Cutting and Wrapping. (Bow Location $1.19/lb vacuum sealed)**

**with additional processing available**

**$250. Butcher Only (leave at the farm, and cut your own)**

**Half Beef carcass orders need to be at least 200/lbs. for us to wrap**

**split quarters.**

**Hogs**

**$85. Butcher (Slaughter/Harvest fee per animal),**

**plus $0.99/lb. Cutting and Wrapping. (Bow Location $1.19/lb vacuum sealed)**

**Additional fees for curing & smoking, bacon slicing, sausage seasoning.**

**$150. Butcher Only (leave at the farm, and cut your own)**

**Whole Hog carcass orders need to be at least 140/lbs. for us to wrap split halves.**

**Sheep/Goats**

**$60. Butcher (Slaughter) Fee per animal,**

**plus $0.99/lb. Cutting and Wrapping/ $60.Minimum (Bow Location $1.19/lb vacuum sealed)**