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

**2025 June 1st**

**NEW WSDA PROCESSING FEES in STANWOOD and BOW**

**BEEF Butcher Fee ---------------------------------------$150.00/ each**

**Beef URGENT/Or Butcher ONLY --------------$300.00/ each (2x regular fee)**

**Cutting & Wrapping --------------------------------------$1.09/lb. Bow $1.39**

**Special Cuts -----------------------------------------------$2.00/ each primal**

**Slicing for Jerky/Asada over 5/lbs. per order add --- $1.19/ lb.**

**Service Fee Per Order ------------------------------------$5.00/ each**

**Patty Processing ------------------------------------------$1.19/ lb.**

**Jerky Processing ------------------------------------------$6.99/ lb.**

**Pepperoni Processing ------------------------------------$5.99/ lb.**

**Summer Sausage Processing ---------------------------$5.49/ lb.**

**HOG Butcher Fee -----------------------------------------$100.00/ each**

**HOG URGENT/Or Butcher ONLY --------------$200.00/ each (2x regular fee)**

**Cutting & Wrapping ---------------------------------------$1.09/lb. Bow $1.39**

**Special Cuts ------------------------------------------------$2.00/ each primal**

**Service Fee Per Order -------------------------------------$5.00/ each**

**Curing & Smoking ------------------------------------------$1.19/ lb.**

**Side Pork/Bacon Slicing ----------------------------------$4.00/ each pc**

**BFS Seasoning (25/lbs.) ----------------------------------$8.00/ per hog est.**

**BFS Linking -------------------------------------------------$1.49/ lb.**

**Bratwurst Linking (w/Seasoning) -----------------------$2.99/ lb.**

**LAMB/GOAT Butcher Fee --------------------------------$60.00/ each**

**Lamb/Goat URGENT/Or Butcher ONLY ------$120.00/ each (2x regular fee)**

**Cutting & Wrapping ---------------------------------------$1.09/ lb. Bow $1.39 & $60.00/ minimum (55/lbs)**

**Special Cuts ------------------------------------------------$2.00/ each primal**

**Service Fee Per Order -------------------------------------$5.00/ each**