

2022-2023

Sheep & Goat Service Form

Slaughter

► **Slaughter Rate**

\$100/head

Includes slaughter, skinning, evisceration, offal harvest, carcass split, and transport of carcass to cooler (if necessary).

**Add \$25 entrail disposal fee (if necessary)*

Please check desired offal items: _____ heart _____ liver _____ kidneys _____ spleen
_____ caul fat _____ tongue _____ hide _____ other

Butchery

► **Basic Cut & Wrap**

\$1.25/lb. of *hanging wt.

Basic cuts you receive from (1) lamb, sheep, or goat:

SHOULDER

- (2) fore shanks
- (1) neck roast
- (2) sq. cut roasts

RIB

- (2) side ribs (breast)
- (2) rib racks (each side has 7-8 ribs), or
- (12-16) rib chops

LOIN (SADDLE)

- (2) loin roasts

LEG - choose an option below for each hind leg

- Whole Boneless Leg Roast (shank, femur, and aitch/hip bone removed. Tied, large boneless leg roast)
- Whole Frenched Leg Roast (only aitch bone removed; shank and femur left in. Largest roast)
- Individual Roasts (smaller portion roasts taken from eye of round, inside round, sirloin tip, etc.)

GROUND MEAT OPTIONS

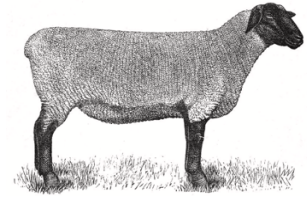
Please let us know if you desire to substitute any of the above items for ground meat.

Other Instructions _____

***Hanging weight** is the weight of the animal after the slaughter process which removes the head, internal organs, hooves, hide. The live weight is the weight of the animal prior to slaughter, or its *weight on the hoof*. On average, the hanging weight of sheep and goats is approximately 50% of the live weight. We pride ourselves in practicing *minimal trim* during butchery which ensures you receive back a total weight in packaged meat as close to the hanging weight as possible.

Example: Live weight of 150lbs x 50% = Hanging weight of 75 lbs.

Hanging weight of 75 lbs. x 75% = Take home weight of 56.25 lbs.



Service Agreement

Confirmation

- No downpayment for services is required, however full payment is due after the completion of services rendered.
- **Upon signing below, you agree not to change the date, terms of agreement, or the number of animals to be processed.**
- Force majeure or extenuating circumstances are understood to be out of the control of the customer; we will work closely with you to re-schedule and accommodate revisions if possible. Sufficient advance notice and clear communication is required to do so. Please let us know immediately of any changes to agreed-upon service.

I have read, understood and agree to participate within the above guidelines.

Signature of Livestock Owner

Please provide name, address (mailing and physical, if different), email, and phone number(s) of livestock owner.

Name & Address: _____

Requested Service Date(s): _____

Animal type and quantity: _____

Phone: _____

Special Instructions/Notes: _____

Contact: 248-321-6548 or northernpathmeatworks@gmail.com for questions and scheduling.