

# 2019 Montcalm County 4-H Fair Carcass Lamb Buyers Agreement and Animal Cut Up Sheet

**DUE DATE:** Before 2:00 p.m. on **Sunday, June 23, 2019** at Livestock Weigh-In  
**Live Evaluation:** **Sunday, June 23rd** in the Livestock Arena, 3:00 p.m.  
Exhibitors **MUST BE** present.

Lamb Tag #
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Member's Name: \_

Exhibitor Number: \_

Buyer's Name: \_

Buyer's Address: \_

Phone: ( \_ ) \_

**Buyer's Notice:**

1. Buyers are responsible for payment of a suggested price of \$4.00 per pound OR agreed upon price of **hanging weight** of the carcass lamb to the Montcalm County 4-H Member.
2. Buyers are responsible to pay Sage's Meat Processing and Catering directly for processing fees when picking up their order.

**Buyer's Agreement:**

I agree to pay \$ \_\_\_\_\_ per pound **hanging weight** to the Montcalm County 4-H Member selling this lamb and pay Sage's Meat Processing and Catering directly for processing, as stated above.

X \_\_\_\_\_  
Signature of Buyer Date

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**4-H MEMBERS ONLY:**

Carcass Show and Dinner - **Wednesday, June 26, 2019** at 6:00 p.m.

***NOTE: All exhibitors must attend both live evaluation and carcass class judging at Sage's or forfeit their placings and awards.***

Number Attending Dinner: \_

You may choose **not** to sell your carcass. If you choose to keep your own carcass, ***you will*** be expected to pay Sage's Meat Processing and Catering directly for processing.

I agree to pay a **\$5.00 entry fee** to participate in the sheep carcass class, **due at livestock weigh-in.**  
Checks need to be made payable to the: **Montcalm County 4-H Livestock Committee.**

Please sign here if you are **not** selling your carcass lamb: X \_\_\_\_\_  
Exhibitor or Parent Signature

SAGE'S MEAT PROCESSING & CATERING, INC  
(616) 754-6380  
20  
48838 LAMB/GOAT CUTTING ORDER

6600 SAGE DRIVE  
GREENVILLE, MI



OWNER: \_\_\_\_\_ WEIGHT: \_\_\_\_\_

CUT FOR: \_\_\_\_\_ MAIN PH: \_\_\_\_\_

ADDRESS: \_\_\_\_\_ OTHER PH: \_\_\_\_\_

CITY: \_\_\_\_\_ ZIP CODE: \_\_\_\_\_ CUSTOMER CALLED BY: \_\_\_\_\_

PRODUCT: \_\_\_\_\_ SLOT NO: \_\_\_\_\_

SLAUGHTER DATE: \_\_\_\_\_ BOXES: \_\_\_\_\_

CUT DATE: \_\_\_\_\_ \*PICK UP: \_\_\_\_\_

\_\_\_ TRUCKING \_\_\_

RACK: \_\_\_\_\_ LOIN CHOPS : \_\_\_\_\_ RIBS: \_\_\_\_\_

'LOOSE SOME OR ALL CHOPS WHEN YOU GET 1 OR 2 RACKS

SHOULDER RST: \_\_\_\_\_ SH STEAK: \_\_\_\_\_ SHANKS: \_\_\_\_\_

HIND LEG: \_\_\_\_\_ ROLLED LEG: \_\_\_\_\_ \$5.00

•2 Hind Legs per animal. Ca., do 1 or 2 of the following options: Whole, In Hair, Thirds or Steaks

CROWN ROAST: \_\_\_\_\_

"Takes both loins-most of the chops

STEW MEAT: \_\_\_\_\_ SHREDDED MEAT: \_\_\_\_\_ .55/LB

BURGER: \_\_\_\_\_ BULK SAUSAGE: \_\_\_\_\_ DO

LIVER: YES or NO REG BRATWURST: \_\_\_\_\_ NOT

HEART: YES or NO OTHER FLVR. BRATS: \_\_\_\_\_ WRITE

CHORIZO: \_\_\_\_\_ IN

BULK or LINK ITALIAN: \_\_\_\_\_ THIS

OTHER: \_\_\_\_\_ AREA

INITIALS: \_\_\_\_\_

\*ORDERS ARE READY 1 WEEK AFTER SLAUGHTER DATE UNLESS OTHERWISE STATED.