



We are pleased to receive your order. To facilitate your cutting process and to assist you in obtaining the cuts you want: we ask that you complete these cutting instructions and return them to us as soon as possible. Please call with any questions. Thank you.

Lamb Cutting Instructions

Name _____ Date ____/____/____

Address _____ Tele#(____) _____

_____ Email _____

Farm Name: _____

SELECT ONE: COMMERCIAL (USDA LABELED) CUSTOM (NOT FOR SALE)
 Organic? Yes or No

Number of people in the family Adults _____ Children _____

Shoulder Roast
 or Chops if chops, which Chops would you like? Round Bone Blade
 How thick? _____ How many in a package? Circle choice: 2 3 4
 Roasts - How Heavy? _____ Lbs

Loin Loin Rack or Loin Chops How Thick? _____ " # per package Circle choice: 3 4 5 6
 Rib Rack or Rib Chops How Thick? _____ " # per package Circle choice: 3 4 5 6

Legs Bone In or Boneless if Boneless, Tied? _____ or Butterflied? _____
 Whole Legs or Cut in Half?

Other Cuts:

- Lamb Riblets OR Lamb Breast
- Neck Slices
- Shanks
- Trim into: Choose either Stew Meat OR Ground

Do you want the Hide (Skins) Back? Yes OR No

If so, Salted (\$5.00) or Green (Unsalted-\$3.00)

Do you want the Heart Yes No Liver Yes No Tongue Yes No