

Lamb Cut Sheet

Customer Number: _____ Carcass Tag#: _____ Dressed Weight: _____ lbs.

Name: _____ Address: _____

Farm Name: _____ Phone # _____ Email: _____

What kind of packaging should we use? Butcher Wrap _____ Vacuum Sealed _____

Do you have custom labels or stickers that we should use? Yes _____ No _____

How many chops would you like in each package? _____ How about for sausages? _____

How much stew meat should we include in each package? _____ lbs. How about for ground meat? _____ lbs.

Do you want your ground meat coarsely ground (for stews, ragus, chili, etc) _____ or finely ground (for burgers)? _____

Additional Comments or Special Requests: _____

Side 1

(Choose one option under each section)

NECK

- Boneless
- Bone-in Slices
- Stew
- Grind

SHOULDER

- Blade & Arm Chops | Thickness: _____ (>= 1" Recom'd)
- Boneless Arm Roast & Boneless Shoulder Roll
- Boneless Shoulder
- Stew Meat

RACK

- Rib Chops | Thickness: _____ (>= 1" Recom'd)
- Bone-in Rib Roast | Frenched? _____ Fat cap? _____
- Boneless Rib Roast | Fat cap? _____

SADDLE

- Loin Chops | Thickness: _____ (>= 1" Recom'd)
- Boneless Loin Roast

BREAST

- Bone-in
- Boneless
- Grind

RIBS

- Denver Ribs
- Riblets
- Grind

Side 2

(Choose one option under each section)

- Use the same preferences as Side 1

NECK

- Boneless
- Bone-in Slices
- Stew
- Grind

SHOULDER

- Blade & Arm Chops | Thickness: _____ (>= 1" Recom'd)
- Boneless Arm Roast & Boneless Shoulder Roll
- Boneless Shoulder
- Stew Meat

RACK

- Rib Chops | Thickness: _____ (>= 1" Recom'd)
- Bone-in Rib Roast | Frenched? _____ Fat cap? _____
- Boneless Rib Roast | Fat cap? _____

SADDLE

- Loin Chops | Thickness: _____ (>= 1" Recom'd)
- Boneless Loin Roast

BREAST

- Bone-in
- Boneless
- Grind

RIBS

- Denver Ribs
- Riblets
- Grind

Side 1 Continued

(Choose one option under each section)

Side 2 Continued

(Choose one option under each section)

SIRLOIN

- Sirloin Chops
- Boneless Roast

SHANKS

- Bone-in | *Crosscut?* _____
- Grind

LEG

- Bone-In & Whole | *With Sirloin?* _____
- Leg Steaks | *Thickness* _____ (≥ 1.25 " *Recom'd*)
- Boneless | *Butterflied?* _____
- Small Roasts
- Kebobs

SIRLOIN

- Sirloin Chops
- Boneless Roast

SHANKS

- Bone-in | *Crosscut?* _____
- Grind

LEG

- Bone-In & Whole | *With Sirloin?* _____
- Leg Steaks | *Thickness* _____ (≥ 1.25 " *Recom'd*)
- Boneless | *Butterflied?* _____
- Small Roasts
- Kebobs

PACKAGED OFFAL

- Brains
- Kidneys
- Spleen
- Tail (Oxtail)
- Cheeks
- Liver
- Stomach
- Tongue
- Heart
- Lungs (Lights)
- Sweetbreads (if present)

BONES

- Marrow Bones | *Thickness* _____
- Stock Bones
- And All the Rest!

SAUSAGES

Lamb Sausage: *A traditional tasting sausage with garlic, fennel, and other spices*
Merguez: *A spicy sausage with red pepper, garlic, cumin, and other spices*
Lamb with Parmesan and Mint: *A moderately spicy sausage with bright flavors*

Qty: _____ lbs. Linked: _____ or Loose: _____
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