



Lamb Owner: _____ Lamb Distribution: 1 ½

Phone Number: _____

Email: _____



Lamb Identifiers (tag #s, marking, etc): _____

Customer Names (if applicable): **1 or ½:** _____

To be filled out by the plant: _____ Hanging Weight: _____ Label #: _____

Lamb Cut Sheet

Initial Cuts	Preference (circle one)			Special Instructions?
Ribs	No	Riblets	Rack	
Shanks	No		Yes	

Shoulders	Preference (circle one)			Special Instructions?
	Shoulder Roast	No	Yes	Bone-In Bone-Out
	Shoulder Chops	No	Yes	# per pk:

Loins	Preference (circle one)			Special Instructions?
Loin Chops – Bone-In	No	Yes		# per pk: _____
Lamb Chops – Bone-In	No	Yes – Chops # per pk: _____		Yes - Rack Yes – Frenched Rack

Legs	Preference (circle one)			Special Instructions?
	Leg Roast	No	Yes	Bone-In Bone-Out
	Sirloin Chops	No	Yes	

Lamb for Stew	No	Yes	# of packs:	*All packages around 1.25-1.5lbs
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Ground Options – all ground packaged in approximately 1lb packs

May pick at most ONE flavor:	Mild	Medium	Hot
	Italian Hot or Sweet	Chorizo	Plain Ground

NEW!!! Link Options – You may choose ONE option - Bratwurst or Breakfast

Bratwurst Links (25lb increments – 4per pk - \$1.05 per pound)	No	Yes	# of Pounds? : _____
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Breakfast Links (25lb increments – 6 per pk - May choose ONE flavor – \$1.75 per pound)	No	Yes	# of Pounds? _____	Mild	Medium	Hot
				Italian Hot or Sweet	Chorizo	Plain

Bones	All (around 1-2 bags depending on size of lamb and cut choices)	Some – How Many Bags? _____
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Offal - Circle all that you would like

Tongue	Liver	Heart	Kidney	Testicles (if applicable)
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Other Special Cuts/Instructions not covered above:

*If not stated, steaks will be cut to ¾" and roasts will be portioned.

**If an item is not marked, it will be understood you do not want that cut and it will be put into ground.

***If your instructions are unclear, we will make the best decision for the integrity of your carcass and the cuts possible.

Date Processed: _____ Date of Initial Contact: _____ Contact Method: Phone Text Email