

NAME _____ WEIGHT _____

PHONE _____ DATE IN _____

Circle one: LAMB GOAT

CHOPS PER PACK (minimum 3) _____

STEAKS PER PACK (minimum 2) _____

LEG OF LAMB: HALF WHOLE

RIBS: SHANK: NECK:

Circle one: GROUND **STEW MEAT 1/2 AND 1/2 (whole lamb only)

SHOULDER ROAST: _____

SOUP BONES: _____

[How to fill it out.](#)

[If returning this to us via email you can X or check where appropriate.](#)

Chops, how many do you want per package? Write the number.

Steaks, alternative cut is roast how many do you want per package? Write the number.

Leg of lamb, the back leg. Circle if you want us to cut it in half or leave it whole?

Ribs, these are like spare ribs. Write yes or no.

Shank, from the lower leg; good for soups, stews. Write yes or no.

Neck, also good for soups and stew. Write yes or no.

After all your cuts are made we can put your trimmings into ground lamb, stew meat or if you are receiving a whole lamb you can have both. Circle one.

***Stew meat will have lots of fat since these are the trim pieces left from making your cuts. If you wish for leaner stew meat you must ask for a specific cut to be used for stew meat instead of that standard cut and ask for all other fattier trim pieces to be used for ground lamb. (Ex: shldr. rst. into stew-rest trim into ground)*

Shoulder roast, one each half, write yes or no.

Soup bones, very good for bone broth. Write yes or no.

Any cuts that you do not opt to receive will be trimmed up and put into your stew meat or ground lamb according to your instructions.