

Carcass ID#:
Producer Name:
Customer Email:

Customer Name:
Customer Phone#:
Customer Address:

Place a check mark in front of the desired cuts; any cuts left blank will go into the ground lamb or stew.

Ground Lamb **or** Stew Meat

WHOLE LAMB

<input type="checkbox"/> Shoulder Roast
or
<input type="checkbox"/> inch Shoulder Chops

<input type="checkbox"/> Arm Roast
or
<input type="checkbox"/> inch Arm Chops

STANDARD WRAP

Ground lamb, stew, boneless chops and roasts less than 2 pounds will be complimentary vacuum packaged. All other cuts will be double paper wrapped.

Shanks

Sliced Neck

ADDITIONAL VACUUM PACKAGING

Instead of double paper wrap on bone-in chops and roasts over 2 pounds

Whole Spare Rib

<input type="checkbox"/> Rib Rack
or
<input type="checkbox"/> inch Rib Chops

Circle preferred weight of packages:

Ground Lamb or Stew 1 pound packages

<input type="checkbox"/> Whole Short Loin
or
<input type="checkbox"/> inch Loin Chops

For Office Use Only:

Boxes of Cuts	Date/Initials
Boxes of Grind	Date/Initials
Extra Boxes	Date/Initials
Date Complete/Invoiced	Initials
Date Customer Notification	Initials
Live Weight	Hot Carcass Weight

<input type="checkbox"/> Bone-in Whole Leg	or
<input type="checkbox"/> Boneless Whole Leg	
<input type="checkbox"/> Shank Half Leg Roast	or
<input type="checkbox"/> inch Leg chops	

AND

<input type="checkbox"/> Sirloin Half Leg Roast	or
<input type="checkbox"/> inch Sirloin Chops	

Once you have beef notified that your order is ready, you will have 14 days to pick up. Thank You

Varieties: Tongue _____ Liver _____ Heart _____ Kidney _____
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