

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

___ Shoulder Roast Bone-In or Boneless or ___ inch Shoulder Chops
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___ Arm Roast or ___ inch Arm Chops
--

___ Shanks
___ Sliced Neck

___ Whole Rib **or** ___ Riblets

___ Rib Rack or ___ inch Rib Chops

___ Whole Short Loin or ___ inch Loin Chops
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___ Bone-in Whole Leg or
___ Boneless Whole Leg
___ Shank Half Leg Roast or
___ inch Leg chops

AND

___ Sirloin Half Leg Roast or
___ inch Sirloin Chops

Varieties: Tongue _____ Liver _____ Heart _____ Kidney _____

___ WHOLE LAMB

___ 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.

___ VACUUM PACKAGING

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

Circle preferred weight of packages:

Ground Lamb or Stew 1 pound packages

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

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