

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 <i>Bone-In</i> or <i>Boneless</i> or ___ inch Shoulder Chops
--

___ 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
--

___ Whole Leg <i>Bone-In</i> or <i>Boneless</i>

OR

___ Shank Half Leg Roast OR ___ inch Leg Chops
AND
___ Sirloin Half Leg Roast OR ___ inch Sirloin Chops

___ **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** (additional cost)

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

Ground Lamb or Stew Meat will be vacuum sealed in 1 pound packages

For Office Use Only:	
Boxes of Cuts	Date/Initials
Boxes of Grind	Date/Initials
Extra Boxes	Date/Initials
Live Weight	Hot Carcass Weight

Once you have been notified that your order is ready, you will have 7 business days to pick up before storage fees will be assessed. Thank You

Varieties: Tongue _____ Liver _____ Heart _____ Kidney _____
Pelt yes/no