

Master Cut Sheet for Whole Lamb

Name _____ Producer _____
 Address _____ Order # _____ Tag # _____
 State _____ Zip _____ Drop _____ Kill _____
 Phone H: _____ M: _____ Species _____ # _____ P G
 Email _____ Contact _____

Steak Thickness _____

Roast Weight _____

Chop Thickness _____

Starters

Ground/Extras
 9 Ground Lamb 1 lb. 2 lbs.

Front Quarter

Shank 2 Grind Leave Whole Osso Bucco
Shoulder 2 Grind Steak/Chop Roast Stew Meat

Hind Leg (Ham)

Leg 2 Grind B/L Roast B/I Roast
 Steak Kabob

Middle (Loin/Rib/Sidemeat)

Loin 2 Grind Loin Chops
 B/I Loin Roast B/L Loin Roast(\$1.50/lb)
Rib 2 Grind Rib Chops
 Rack Rack (Frenched)

Organs

Organs 4 Heart Kidney Liver Tongue



Note : _____
