

Customer's Name:		Address:	
Phone:			
Pick up meat boxed? (\$2.50/box)		Pick up Meat    Fresh    or    Frozen	
Typically, around 1-2 boxes/lamb.		Yes    No	
<b>Cutting Instructions. Please circle or highlight choice and fill in appropriate blanks. The standard cut (\$75/lamb) options are italicized. All non-italicized selections are for the Custom cut (\$90/lamb). Splitting a lamb into separate halves is an additional \$30.</b>			
<b>1. Leg of Lamb</b>		<b>8. If Chops, how Thick?</b>	
a. <i>Whole and Bone-In</i>		a. <i>½ inch</i>	
b. <i>Whole and Boneless</i>		b. <i>¾ inch</i>	
c. <i>Add to Trim</i>		c. <i>1 inch</i>	
d. <i>Stew Meat (\$1.00/pound)</i>		d. <i>1½ inch</i>	
<b>2. Shoulder</b>		<b>9. Trim Options</b>	
a. <i>Bone-in</i>		a. <i>Bulk Trim</i>	
b. <i>Boneless</i>		b. <i>Ground Lamb (extra \$10)</i>	
c. <i>Shoulder Chops</i>		c. <i>Stew Meat?</i> Yes    _____ pounds    No	
d. <i>Add to Trim</i>			
e. <i>Make Stew Meat (\$1.00/pound)</i>			
<b>3. Ribs/Rack</b>		<b>10. Trim Packaging Options</b>	
a. <i>Whole Rack</i>		a. <i>1 pound vacuum-sealed bags (extra \$0.25/bag)</i>	
b. <i>Rib Chops</i>		b. <i>1 pound tubes</i>	
		c. <i>2 pound vacuum-sealed bags</i>	
		d. <i>More than 2 pounds: _____ pound bags.</i>	
<b>4. Loin</b>		<b>11. Organs</b>	
a. <i>Whole</i>		a. <i>Keep the Heart</i>	
b. <i>Chops</i>		b. <i>Keep the Liver</i>	
		c. <i>Keep Both</i>	
<b>5. Shanks</b>		d. <i>Discard Both</i>	

*a. Keep Whole*

*b. Add to Trim*

**12. Further Instructions**

**6. Neck**

*a. Neck Roast*

*b. Grind Neck*

**7. Spare Ribs**

*a. Keep Whole*

*b. Cut in Half*

*c. Add to Trim*