

LAMB CUTTING INSTRUCTIONS

DATE _____

PURCHASED FROM _____

NAME OF BUYER _____ TELEPHONE _____

WHOLE / HALF LAMB

CUT _____ VAC. OR
PAPER WRAP _____ FREEZE _____

LEGS (2) WHOLE _____ BONELESS _____
 CUT IN HALF _____ BONE IN _____

LOIN CHOPS _____ NO./PKG. _____

RIB CHOPS _____ NO./PKG. _____

SHOULDER: CHOPS and/or NO./PKG. _____

 ROAST and/or # OF LBS. _____

 GROUND and/or # PER PKG. _____

 STEW MEAT # PER PKG. _____

RIBLETS NO./PKG. _____

Or

GROUND #/PKG. _____

STEW and/or GROUND #/PKG. _____

LAMB SHANKS

