

Lamb and Goat Cuts

Whole/Half

Full Name: _____

Date: _____

Name: _____

Thickness of Chops/Leg Steaks

Legs

Whole, Bone in ____

Boned and Rolled ____

Cut in Half, Bone in ____

Butterfly ____

Cut into steaks ____ # in package ____

Shoulders

Bone in Roast ____

Boned and Rolled ____

Cut into Chops ____ # in package ____

Stew meat ____

Kabobs ____

Loin

Cut into Chops ____ # in package ____

Roast ____ Lbs: ____

Rib

Cut into Chops ____ # in package ____

Roast ____ Lbs: ____

Shanks

Whole ____ (2 per pack)

Boneless Stew Meat ____

Ground ____

Neck

Whole ____

Boneless Stew Meat ____

Ground ____

Flank

Ground ____

Riblets ____

Please Keep:

Liver

Tongue

Heart

Kidneys

Stew Meat: _____ lbs per package

Ground Lamb: _____ lbs per package