



## LAMB/GOAT

### SHANKS:

Whole  
Add to Ground

### RIBS:

Half Rack  
Whole Rack  
Add to Ground

### NECK:

Roast  
Add to Ground

### LEG:

WHOLE (BONE IN)  
CUT IN HALF (BONE IN)  
BONELESS ROAST  
STEW MEAT

### Shoulder:

Steaks (Sliced 3/4"-1")  
Roasts  
Whole  
Add to Ground  
Stew/Kabob meat (Pack size)\_\_\_\_\_

### LOIN:

Lamb Chops  
Leave Loin (RIB) Roast Whole  
Add to ground

### ORGANS/BONES:

Kidney (Whole)  
Liver (sliced)  
Spleen (Whole)  
Heart (Whole)  
Tongue (Whole)  
Stock bones in a Box

CHOP THICKNESS: 1" 1 1/2" 2"

CHOP PACKAGING: 2 4 6

### GROUND LAMB:

PACKAGING: 1LB 2LB

Vacuum or Standard

NAME: \_\_\_\_\_ PHONE: \_\_\_\_\_ FARMER: \_\_\_\_\_

WEIGHT: \_\_\_\_\_