|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Producer:** | |  | | | | | | |  | | **End Customer:** |  | | | | | |
| **Cell Phone:** | |  | | | | | | |  | | **Cell Phone:** |  | | | | | |
| **Email Address:** | |  | | | | | | |  | | **Animal ID/Tag:** |  | | | | | |
|  | | | | | | | | |  | |  | | | | | | |
| Whole Lamb/Sheep/Goat | | | | | | | | | | | | | | | | | |
| **Label:** | | | Custom Label  (Not for Resale) | | |  | Generic Label  (For Resale) | | | | | | | Producer Label  (For Resale) | | | |
| \*\*\*For items not selected, the cut will be put into Grind\*\*\* | | | | | | | | | | | | | | | | | |
| **Roast Size:** | 2lb 3lb 4lb | | | | | | | |  | | **Steak/Chop Thickness:** | | ½” ¾” 1” 1 ¼” 1 ½” 2” | | | | |
| **Shoulder** | | | | | | | | | | | | | | | | | |
| **Cut** | | | | **Packaging** | | | |  | | **Cut** | | | | | **Packaging** | | |
| * Lamb Shoulder Steak | | | | 2/pk 4/pk | | | |  | | * Lamb Shoulder Roast | | | | | 1/pk | | |
| * Stew Meat | | | | 1lb/pk 2lb/pk | | | |  | |  | | | | |  | | |
| **Shank** | | | | | | | | | | | | | | | | | |
| **Cut** | | | | | **Packaging** | | |  | | **Cut** | | | | | | **Packaging** | |
| * Lamb Shank (1/pk) | | | | | Half Whole | | |  | | * Lamb Osso Bucco (4/pk) | | | | | | 1” 1 ¼“ 1 ½“ 1 ¾“ 2” | |
| **Leg** | | | | | | | | | | | | | | | | | |
| **Cut** | | | | | **Packaging** | | |  | | **Cut** | | | | | | **Packaging** | |
| * Lamb Leg Cutlets | | | | | 4oz 6 oz  2/pk 4/pk | | |  | | * Lamb Ham Steak | | | | | | ½” ¾” 1” 1 ¼”  1 ½” 1 ¾” 2”  2/pk 4/pk | |
| * Leg of Lamb (1/pk) | | | | | Half Whole  Bone-in Boneless | | |  | | * Lamb Leg Steamship | | | | | | 1/pk | |
|  | | | | |  | | |  | |  | | | | | |  | |
|  | | | | |  | | |  | |  | | | | | |  | |
| **Rib** | | | | | | | | | | | | | | | | | |
| **Cut** | | | | | **Packaging** | | |  | | **Cut** | | | | | | **Packaging** | |
| * Lamb Rib Chops | | | | | ½” ¾” 1”  1 ¼“ 1 ¾“ 2”  2/pk 4/pk | | |  | | * Lamb Short Rib | | | | | | ½“ ¾” 1”  2/pk 4/pk | |
| * Frenched Lamb Chop | | | | | 1 Bone 2 Bone  2/pk 4/pk | | |  | | * Lamb Whole Rib | | | | | | 1/pk | |
| * Lamb Rack | | | | | Regular Frenched | | |  | |  | | | | | |  | |
| **Loin** | | | | | | | | | | | | | | | | | |
| **Cut** | | | | | **Packaging** | | |  | | **Cut** | | | | | | | **Packaging** |
| * Lamb Chops | | | | | ½” ¾“ 1”  1 ¼“ 1 ¾” 2”  2/pk 4/pk | | |  | | * Lamb Loin | | | | | | | 1/pk |
| **Organs & Variety** | | | | | | | | | | | | | | | | | |
| **Cut** | | | | | **Packaging** | | |  | | **Cut** | | | | | | **Packaging** | |
| * Liver | | | | | 1/pk | | |  | | * Soup Bones | | | | | | 1lb 2lb | |
| * Heart | | | | | 1/pk | | |  | | * Lamb Neck | | | | | | Half Whole | |
| * Kidney | | | | | 2/pk | | |  | |  | | | | | |  | |
| **Grind** | | | | | | | | | | | | | | | | | |
| **Cut** | | | | | **Packaging** | | |  | | **Cut** | | | | | | | **Packaging** |
| * Ground Lamb | | | | | 1lb 2lb | | |  | | * Lamb Breakfast Sausage   (25 lb minimum) | | | | | | | Mild Hot  1lb 2lb |