|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **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 oz2/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 WholeBone-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 |