

LAMB CUTTING SHEET

Lemay and Sons, Beef Goffstown, NH 03045
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of LAMB: _____ **Processed** _____ **Kill Only** _____

Legs: (Circle One)

- Whole** (Bone-In OR Boneless) **Kabobs**
 Half (Bone-In OR Boneless) **Other:** _____

Loin: Chops (Thickness) _____ in # Per Package _____ Other: _____

Rib: Chops (Thickness): _____ in # Per Pkg: _____ **OR Rack of lamb** _____

Shoulder: (Circle One)

- Bone-In Roast** _____ lbs.
 Boneless Roast _____ lbs. **Sliced for chops** **Stew** **Ground**

Shanks: YES _____ **OR** Trim _____

TRIM- Please Use the chart below to choose 1 flavor per animal.

Choice:	Flavor	Links	Bulk	NOTES:
	Ground Lamb			
	Breakfast			
	Hot Italian			
	Sweet Italian			
	Greek			

If we do not have enough trim to make links you will get ground sausage.

***** (15 pound minimum) *****

Do you want:

- | | | | |
|--------------|----------|-------------------|----------|
| Hide | Yes / No | Kidney | Yes / No |
| Liver | Yes / No | Kidney fat | Yes / No |
| Heart | Yes / No | Bones | Yes / No |

***** **All Cuts are Vacuum Packaged** *****

Custom Labeling (For Resale): **Yes / No** Farm Name: _____

Name: _____

Telephone: _____

Address: _____

Incoming Date: _____

Internal Use:

HIDES MUST BE PICKED UP WITH IN 24 HOURS AFTER NOTIFICATION. NOT RESPONSIBLE FOR HIDES AFTER 24 HOURS