

Name \_\_\_\_\_ Phone \_\_\_\_\_ Date Butchered \_\_\_\_\_

Address \_\_\_\_\_ Lamb from \_\_\_\_\_

Email \_\_\_\_\_ Splitting with \_\_\_\_\_

Weight \_\_\_\_\_ ID \_\_\_\_\_ Processing wt \_\_\_\_\_

1 LAMB    1/2 LAMB    OTHER \_\_\_\_\_

**\*CUTTING INSTRUCTIONS\***

Chops      1/2 "      5/8 "      3/4 "      1 "

Notes \_\_\_\_\_

Legs      Roasts cut in 1/2

Shoulder    Roasts      Steaks      Grind      Notes \_\_\_\_\_

Ribs      Notes \_\_\_\_\_

Neckbones    Notes \_\_\_\_\_

Burger      1 lb      1 1/2 lbs      2 lbs      Notes \_\_\_\_\_

Patties      Thin      Thick      2IN    3IN    4IN    5IN    6IN

Other \_\_\_\_\_

Liver      Heart      Tongue

Cart \_\_\_\_\_ Boxes \_\_\_\_\_