

# CUSTOM LAMB ORDER

Name \_\_\_\_\_ Carcass # \_\_\_\_\_

Phone # \_\_\_\_\_ Dressed Weight \_\_\_\_\_

LOIN (Loin is normally cut into chops anywhere from ¾" to 1.5" thick)  
**CHOPS** Thickness \_\_\_\_\_ Portions Per Pkg. \_\_\_\_\_  
**RACK** Yes \_\_\_\_\_ No \_\_\_\_\_  
(Rack is cooked like a roast and cut into individual chops when served (@9))

SHOULDER **Chops** \_\_\_\_\_ **Stew Meat** \_\_\_\_\_  
(the shoulder is normally cut into chops)

LEG **Bone in roasts left whole** \_\_\_\_\_ **or cut in half** \_\_\_\_\_  
**Or Chops** \_\_\_\_\_ **Shanks** \_\_\_\_\_  
(Can still get shanks after bone in roasts prepared)

BONELESS STEWING MEAT Yes \_\_\_\_\_ No \_\_\_\_\_  
Size of Pkg.s 1 lb \_\_\_\_\_ 1.5 lb \_\_\_\_\_ 2 lb \_\_\_\_\_  
(on a single lamb, have to choose between stew meat or ground lamb as there isn't enough trim to prepare both)

SOUP BONES Yes \_\_\_\_\_ No \_\_\_\_\_  
SPARE RIBS Yes \_\_\_\_\_ No \_\_\_\_\_

GROUND LAMB 1 lb pkg \_\_\_\_\_ Bulk Trim (not ground) \_\_\_\_\_

COMMENTS/REQUESTS

**Payment due at time of pickup**  
**Terms: Cash or cheque, VISA, MC, Debit Card**  
**or Etransfer to [formeat@telus.net](mailto:formeat@telus.net)**