

Little Roman Farm

Lamb Tag # _____

Whole Lamb Cut Sheet

Hanging Weight _____

Customer Information

Butcher Fees _____

Name: _____

Total Cost _____

Phone Number: _____

Deposit Paid _____

Total Due At Pickup

Shoulder (pick one) _____ Steaks **OR** _____ Roast **OR** _____ Grind /Stew
 _____ #per package
 _____ Thickness (3/4" standard)

Chops/Racks _____ Racks(Y/N) _____ Chops
 (Yes decreases chops) _____ #per package
 _____ Thickness (1" standard)

Legs _____ Whole (Bone-In) **OR** _____ Grind /Stew
(Annotate if only one leg of lamb is desired)

Ground/Stew _____ Grind All _____ Max Stew _____ Half/Half
(pick one) _____ Package Size (1lb Standard)

_____ Ribs(Y/N) (No will add a bit to ground) _____ # per package (1 or 2)

_____ Shanks(Y/N) (No will add a bit to ground) _____ # per package (1 or 2)

- _____ Neck Bones(Y/N)
- _____ Heart(Y/N)
- _____ Liver(Y/N)
- _____ Fries(Y/N) (testes)

Notes:

Our lambs typically hang between 35lb and 40lbs with a typical bone-in cut ratio between 60% and 70% (around 25lbs of packaged cuts per lamb)

Whole lamb price savings averages approximately 20% off retail prices (organs excluded)