

LAMB CUTTING INSTRUCTIONS

USDA Weigh & Label?

Custom Label Name:

Office: 540 434-4415 Fax: 564-2575

Invoice: _____ Date: _____

| | | | |
|----------|----------------------------------|----------------------------------|-----------------|
| Name: | Custom? <input type="checkbox"/> | Resale? <input type="checkbox"/> | T&E Unique # |
| Address: | | | Producer: |
| Phone: | Ear Tag# _____ | N/A | Carcass Weight: |

Vac Pak Date processed: _____ Lead Cutter: _____

| | CUTS | ✓ | Grind? | Thickness | Size(Weight) | Whole | # per Pkg | Notes |
|-----------------|--------------------------|---|----------|-----------|--------------|--------|-----------|-------|
| | | | | | | | | |
| | Boneless Rolled Shoulder | | | | | | | |
| | Bone-in Shoulder | | | | | | | |
| | Shoulder Steak | | | | | | | |
| | Stew Meat | | | | | | | |
| | Riblets | | | | | | | |
| | Shanks | | | | | | | |
| | Denver Ribs | | | | | | | |
| RIB/LOIN | Rib Rack Roast | | | | | | | |
| | Rib Chops | | | | | | | |
| | Loin Rack Roast | | | | | | | |
| | Loin Chops | | | | | | | |
| LEG | Whole | | | | | | | |
| | Sirloin Off | | | | | | | |
| | Boned & Netted | | | | | | | |
| | Shanks | | | | | | | |
| | Kabobs | | | | | | | |
| SAUSAGE | STYLE | | 1oz link | 2oz link | Rope | twists | Loose | |
| | Sweet Italian | | | | | | | |
| | Hot Italian | | | | | | | |
| | Sage | | | | | | | |

25 Lb. Minimum for each sausage style

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Packaging For Sausage or Ground →

Rolls [____] or Vac Pac [____] →

1 Lb. 2 Lb. 5Lb.

| | | |
|---------------|--------|--------|
| ORGANS | Heart | Notes: |
| | Liver | |
| | Kidney | |

Boxed: _____ Other: _____ Boxed By: _____ Date: _____ No. of Boxes: _____