

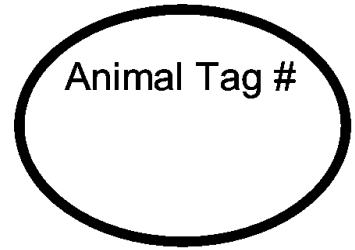


Lamb Cut Sheet



NEW ENGLAND WAGYU, LLC

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Animal Tag #

Customer Name: _____

Signature: _____ Phone: _____

***** BEEF CUTTING INSTRUCTIONS: If more than one option is selected, please note how much of each is desired. Ex: 1/2 roasts, 1/2 steaks, or 1 roast grind *****

LEGS – 2 LEGS

- Leave Whole Bone In Bone Out
- Cut in Half Bone In Bone Out
- Boneless Roast Size: _____ Weight and Number
- Bone Out For: Grinds Stew Kabobs
- Other: _____

LOINS – 2 LOINS

- Bone In Roasts - Size: _____
- Chops Thickness: _____ (inches) # Per Package: _____
- Other: _____

RACKS – 2 RACKS (RIBS)

- Bone In Roasts - Size: _____
- Chops Thickness: _____ (inches) # Per Package: _____
- Other: _____

SHANKS – 4 SHANKS

- Leave Whole
- Cut in Slices
- Bone Out for Grinds

SHOULDERS – 2 SHOULDERS

- Bone In Roast - Size: _____ (weight)
- Boneless Roast - Size: _____ (weight)
- Chops Thickness: _____ (inches) # Per Package: _____
- Bone Out For: Grinds Stew
- Other: _____

BREAST – 2 BREASTS

- Riblets
- Bone Out or Grinds
- Other: _____

NECK

- Leave Whole
- Neck Slices _____ (thickness in inches)
- Bone Out for Grinds
- Other: _____

BONES Yes No

ORGANS Yes No

GRINDS

- Fresh Ground Lamb
- Breakfast Sausage
- Sweet Sausage
- Mild Hot Sausage
- Chorizo Sausage (hot/spicy- excellent on pizza and in burritos)
- Merguez Sausage (spicy- good in meatballs, stews, beans and even burgers)

MINIMUM of 25lbs FOR EACH SAUSAGE FLAVOR