



The Local Butcher

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Lamb Cut Sheet

Customer Name: _____

Signature: _____ Phone: _____

FARM TAG #
FARMER USE
(optional)

Animal Tag #
STAFF USE ONLY

***** 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

- Whole Bone In Bone Out
- Cut in Half Bone In Bone Out
- Boneless Roast _____ lbs. each
- Grind Stew Kabobs
- Other: _____

LOINS – 2 LOINS

- Bone In Roasts _____ lbs. each
- Chops Thickness _____ (inches) # Per Package: _____
- Other: _____

RACKS – 2 RACKS (RIBS)

- Bone In Roasts _____ lbs. each
- Chops Thickness _____ (inches) # Per Package: _____
- Other: _____

SHANKS – 4 SHANKS

- Whole
- Sliced
- Grind

SHOULDERS – 2 SHOULDERS

- Bone In Roast _____ lbs. each
- Boneless Roast _____ lbs. each
- Chops Thickness: _____ (inches) # Per Package: _____
- Grind Stew
- Other: _____

BREAST – 2 BREASTS

- Ribs
- Whole Boneless Breast
- Grind
- Other: _____

NECK

- Leave Whole
- Neck Slices _____ (thickness in inches)
- Grind
- Other: _____

BONES Yes No

ORGANS Heart Tongue
 Liver Kidney

GRINDS (MINIMUM of 25lbs FOR EACH SAUSAGE FLAVOR) # order of preference

- Fresh Ground Lamb _____
- Breakfast Sausage _____
- Sweet Sausage _____
- Mild Hot Sausage _____
- Chorizo Sausage _____
- Merguez Sausage _____