

Cutting Order for HALF Lamb – Lucky Lane Farm

Customer _____ Date _____

Phone: _____ email: _____

Leg (one per half-lamb):

(choose one)

whole _____

cut in half* _____

First half (or whole) (choose one)

bone in _____

boned and rolled _____

butterflied _____

1" shish kabobs _____

Second half (if applicable; choose one)

bone in _____

boned and rolled _____

butterflied _____

1" shish kabobs _____

Shoulder (one per half-lamb):

(choose one):

whole (bone-in roast) _____

boned/rolled _____

stew (1 lb/pkg) _____

chops/shoulder _____

ground lamb _____

Loin:

Loin chop thickness (choose one):

1"

1 ¼"

1 ½"

other _____

Ribs (one per half-lamb; choose one):

one rack (French)

Rib chops

Rib chop thickness (if applicable):

1 ¼"

1"

1 ½"

other _____

Shanks:

yes

no

("No" = converted to ground lamb)

Spareribs:

yes

no

Ground lamb: (sizes of packages) _____

Other (e.g., liver, heart, tongue, kidneys, spleen, soup bones): _____

\$25 nonrefundable deposit due (along with cutting order) Nov. 1, 2017; balance prior to collection from butcher.

Please email form to luckylanefarm@gmail.com, or print, complete, and mail to: Lamb orders, Lucky Lane Farm, 19636 Graystone Rd, White Hall MD 21161. Checks should be made payable to Lynn Roberts.

* As our lambs are smaller than the feedlot lambs you'll find in a supermarket, the legs are small as well – only select "cut in half" if you want a very small roast!