

Customer Name \_\_\_\_\_

Animal ID \_\_\_\_\_

Lamb Cut Sheet

\$		SHOULDER				
		Grind All				
	807	Whole				
	207	Roast Bone In		Whole		Half
	208B	Roast Bone Out		Whole		Half
	205	Neck Steak		¾"		1"
	1207	Shoulder Chops		¾"		1"

\$		LEG				
		Grind All				
	233A	Whole				
	234	Leg Roast B/O				
	233	Leg Roast B/l		# of packs		
	1233E	Steaks		¾"		1"
	1233G	Shanks		Fore		Hind

\$		GRINDS		
	296	Ground Lamb		Number of Pounds



— APPALACHIAN —  
**ABATTOIR**

[scheduling@appalachianabattoir.com](mailto:scheduling@appalachianabattoir.com)  
 304.533.2151 www.appalachianabattoir.com

Farm/Org Name \_\_\_\_\_

Customer Phone \_\_\_\_\_

Whole or Half \_\_\_\_\_

Eartag\* if known \_\_\_\_\_

\$		LOIN				
		Grind All				
	232A	Whole B/l				
	232B	Whole B/O				
	1232A	Loin Chops		1"		1 ½"

Customer Name

Animal ID

Lamb Cut Sheet

\$	RACK/RIBS				
		Grind All			
	204A	Whole			
	209A	Spare Ribs	2-3 lbs		3-4 lbs
	209	Lamb Breast			
	1204D	Rib Chop	1"		1 ½"
	204C	French Rack			

\$	Organ / Bones		
		Grind All	
	2710	Tongue	
	2723	Heart	
	2724	Liver	
	272	Kidneys	

\$	OTHER		
	295	Kabobs	Num. of Packs
	295	Stew Meat	Number of Packs

Special Instructions:

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Staff Initials: \_\_\_\_\_

Key:

B/I = bone-in

B/O=boneless