

Lamb Cut Sheet Customer Name \_\_\_\_\_ Animal ID \_\_\_\_\_ Date \_\_\_\_\_

For office use only	
Entry	
Order	

SHOULDER					
	Grind All				
207	Roast B/I		Whole		Half
208B	Roast B/O		Whole		Half
205	Neck Steak		3/4"		1"
1207	Shoulder Chops		3/4"		1"

LEG					
	Grind All				
233A	Whole Leg (shank on)				
234	Leg Roast B/I		Whole		Half
233	Leg Roast B/O		Whole		Half
1233E	Leg Steaks		3/4"		1"

RIB/RACK					
	Grind All				
1204D	Rib Chop		1"		1 1/2"
204D	Rack of Lamb		Whole		Half
204C	Frenched Rib Rack		Whole		Half
209A	Spare Ribs				
209	Lamb Breast				

SHANKS					
	Grind All				
1233G	Shanks		Fore		Hind

OTHER			
295	Kabob Meat		# of packs
295	Stew Meat		# of packs
296	Ground Lamb		# of packs

LOIN					
	Grind All				
233A	Loin Roast B/I		Whole		Half
1232A	Loin Chops		1"		1 1/2"

ORGAN/BONES			
2710	Tongue		
2723	Heart		
2724	Liver		
272	Kidneys		

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— APPALACHIAN —  
**ABATTOIR**

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Special Instructions:

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

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

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

Key:

B/I = bone-in

B/O=boneless

Farm Name \_\_\_\_\_

Customer Address \_\_\_\_\_

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

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

Hang Time:  Standard  Other \_\_\_\_\_