

LAMB CUTTING INSTRUCTIONS



mountainvalleymeat@hotmail.com

*There is a \$3/day storage fee for all orders left
after 7 days after you have been notified.*

Meat left over 30 days will be donated to the local food bank.

Office use only

Hang Wt: _____

Animal ID: _____

Grower pays: Yes

Grower P/up: Yes

NAME: _____

PHONE: _____

EMAIL: _____

LABEL: _____

Whole _____ Half _____

Grower _____

Chops per pkg: 4 6 other _____

Chop Thickness: _____ (avg 1")

Trim: Stew meat OR Ground

Roast Size: _____ (avg 3-4 lb)

Shank:	Yes	No	
Ribs:	Riblets	Whole	Ground
Shoulder:	Roast	Steaks	Ground
Rack:	Chops	Rack of Lamb	Ground
Loin:	Chops	Ground	
Leg:			
	• Bone in		
	• Boneless		
	• Ground		
	• Steaks		

Special Instructions/Smoke Product:

Variety cuts:

Liver: _____ Heart: _____ Kidney: _____ Bones _____

BASKET COUNT

FRESH: _____

SMOKE PRODUCT : _____