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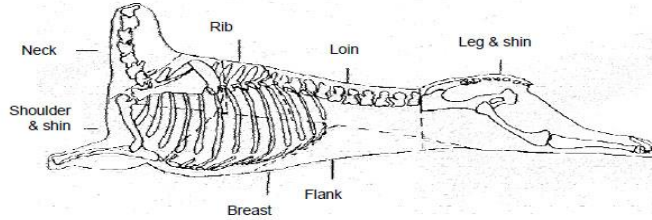


Figure 1 Dissection diagram describing the cutting guidelines for seven wholesale lamb carcass cuts (Casey, 1982).

**Lamb Cutting Instructions**

This sheet is only meant to help guide you through the cutting process, but does not act as your finalized set of cutting instructions. In order to confirm your instructions, you must speak to us either over the phone or in person to avoid miscommunications and mistakes.

Circle choices of Roast/Steak and Number per Package in the unshaded sections

Our Standard Cuts are indicated by a \* after the cut/packageing.

If you have any questions or are interested in any cuts that you do not see listed, please call us.

<b>Name:</b>	1/2 OR WHOLE
<b>Phone:</b>	<b>Hanging Weight:</b>

<b>Packaging:</b> (circle one)	Paper-Wrap (\$0.99/lb) (\$70.00 minimum)	Vacuum Seal (\$1.10/lb) (\$77.00 minimum)
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CUT OF MEAT	ROAST/STEAK?	NO. PER PACKAGE	NOTES
LEG	Bone-In Roast*	Half OR Whole	
	OR Butterflied Roast (add. \$4.00)	Half OR Whole	
	OR Leg Steaks	2	
LOIN	Chops	4	
RIB	Rack*	1	
	OR Chops	4	
SIRLOIN	Chops*	2* OR 3	
	OR Bone-In Roast	1	
SHANKS	Whole (cracked)*	2	
BREAST	Whole*		
	OR Riblets		
	OR Add to Trim		
TRIM	Stew Meat*	1# OR 2#	
	OR		
	Ground	1# OR 2#	

\*\*\*PLEASE CALL FOR LINKED SAUSAGE OPTIONS\*\*\*