

Westminster Meats  
USDA #40091  
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## **Lamb Cut List**

Name: \_\_\_\_\_  
Phone #: \_\_\_\_\_  
Date: \_\_\_\_\_  
Lbs: \_\_\_\_\_

Labels: \_\_\_\_\_  
Boxes: \_\_\_\_\_  
Lot #: \_\_\_\_\_

**Labeling**     WM Standard  
                   Custom (write in farm name: \_\_\_\_\_)

Please check the appropriate box and circle either boneless or bone in, along with the weight, thickness, and how many roasts.  
If two boxes are selected we will split the primal into each cutting order accordingly.  
One Cut List per Lamb.

### **Leg**

Whole or  Half  
 Roast  
 Steak Thickness (  Inches)  
 Grind

### **Other**

Roast  
 Stew  
 Ground

### **Loin**

Chops Thickness (  Inches)  
 Roast

### **Rib**

Chops Thickness (  Inches)  
 Roast

### **Shoulder**

Chops Thickness (  Inches)  
 Roast

### **Ribs**

Whole  
 Half  
 Rib Pocket

### **Neck**

Stew  
 Ground

### **Shank**

Whole  
 Cross Cut  
 Grind

### **Organ**

Heart  
 Tongue  
 Liver  
 Kidney

### **Bones**

Soup Bones  
 Pet Bones  
 Throw Away

Wrapping Instructions: (All product is vacuum sealed, and labeled with the name of the product and weight.)

Number of steaks or chops per package \_\_\_\_\_

Weight of stew meat per package \_\_\_\_\_ lbs

**\* All weights are approximate**

Notes:

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