



Stone Gardens USDA

LAMB CUTTING INSTRUCTIONS

Name: _____ Slaughterhouse: _____

Phone: _____ Date Received: _____

Email: _____ Weight: _____ USDA Custom

SELECT PER ROW

Shoulder Roast Bone-in Boneless
 Chops Thickness _____ Number per pkg _____

Shank Ground Whole

Breast Roast Ground
 Stew Riblets

Rib Roast
 Chops Thickness _____ Number per pkg _____

Stew Yes No Weight per pkg _____

Loin Roast
 Chops Thickness _____ Number per pkg _____

Leg Whole Butterflied Ground
 Chops Thickness _____ Number per pkg _____

Ground 1½lb 2lb _____

Head Whole Halved _____

Neck Whole Chops Ground Stew

Organs Yes No _____

Bones Yes No _____

Fat/Trim Yes No _____

Special Instructions:
