

# Heritage Meats LLC

## Lamb Cut Sheet

**\*\*MUST FILL IN ALL INFORMATION\*\***

Farmer's MUST bring cutting orders for your animals on butcher day.

Butcher Date \_\_\_\_\_ Animal Injured(Y/N?) \_\_\_\_\_ Animal ID \_\_\_\_\_ Hanging Weight \_\_\_\_\_

Name \_\_\_\_\_ Home Phone \_\_\_\_\_ Cell \_\_\_\_\_

Address \_\_\_\_\_ Email \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

Farmer Name \_\_\_\_\_ Home Phone \_\_\_\_\_ Cell \_\_\_\_\_

*= standard cut		
<b>Shoulder</b>	<b>One choice per 1/2 Lamb</b>	x Choice
*Shoulder Chops		
Shoulder Roast		
Trim for sausage		
<b>Loin</b>	<b>One choice per 1/2 Lamb</b>	x Choice
*Lamb chops and Ribs		
Double Lamb Chop and Ribs		
<b>Sausage Trim</b>	<b>One choice per 1/2 Lamb</b>	x Choice
*Ground Lamb		
Seasoned Bulk Sausage		
<b>1-Breakfast, 2-Italian, 3-Maple 4-Chorizo</b>		
<b>Leg</b>	<b>One choice per 1/2 Lamb</b>	x Choice
*Whole Leg		
Half Leg		
Leg steaks		
Trim for sausage		
<b>Additional items</b>		x Choice
Shanks		
Kidneys		

Quantity: 1/2 \_\_\_\_\_ Whole \_\_\_\_\_

Chop 1" \_\_\_\_\_, 1.25" \_\_\_\_\_, 1.5" \_\_\_\_\_

Chops per package: \_\_\_\_\_

Notes:

Slaughter and Processing \$120 x \_\_\_\_\_ \$ \_\_\_\_\_

Bulk Sausage \$1.50 x \_\_\_\_\_ \$ \_\_\_\_\_

Fresh Brats \$2.00 lb x \_\_\_\_\_ \$ \_\_\_\_\_

Links and Patties \$2.50lb x \_\_\_\_\_ \$ \_\_\_\_\_

Smoking \$1.20 lb x \_\_\_\_\_ \$ \_\_\_\_\_

Slicing \$.75lb x \_\_\_\_\_ \$ \_\_\_\_\_

Storage applies after 7 days \$10/ day \_\_\_\_\_ \$ \_\_\_\_\_

Please call for a slaughter appointment.

Pick up Hours are Mon- Fri 9am-4pom

Total processing \$ \_\_\_\_\_

Date Called \_\_\_\_\_

When will they pick up \_\_\_\_\_

Tray \_\_\_\_\_ Box \_\_\_\_\_ Freezer \_\_\_\_\_

Phone:(715) 360-3427

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