



Farm One Forty

LAMB CUTTING INSTRUCTIONS

Producers: Arlie and Brett LaRoche info@farmoneforty.ca

Phone # 306-381-8931

Customer: _____

Phone # _____

Total Weight: _____

Date: _____

Farm Pick Up (Free) ☐ OR Cluster Delivery to Public Site (\$10) ☐ OR Saskatoon Home Delivery (\$50) ☐

* Please highlight or circle your selections:

Shanks WHOLE ☐ OR TRIM ☐

Shoulder CHOPS ☐ OR TRIM ☐

Loin Chops 1" ☐ OR 1 1/4" ☐

Rack YES ☐ OR NO ☐ * If you take a rack you will get less loin chops.

Ribs SPLIT ☐ OR TRIM ☐

Leg ROAST (WHOLE) ☐ OR ROAST (SPLIT) ☐ * Whole legs are generally 5 - 6.5 lbs

Stew BONE IN ☐ OR BONELESS ☐

Trim STEW & GROUND ☐ OR GROUND ONLY ☐

Soup Bones YES ☐ OR NO ☐

Liver YES ☐ OR NO ☐

Heart YES ☐ OR NO ☐

Kidneys YES ☐ OR NO ☐

Tanned Lamb Skin YES ☐ OR NO ☐

* Any "trim" selections you make will comprise the ground &/or stew meat in your order, if you like to have lots of these you can make up more by selecting trim in lieu of other cuts. There is very little trim in a typical lamb if you don't select trim for other cuts.

* Farm One Forty
RECONNECTING FOLKS WITH REAL FOOD