

LAMB CUTTING INSTRUCTIONS

Carter's Custom Cuts
4155 W. Frye Mesa Rd. Thatcher, AZ 85552
Phone (928) 428-0556

NAME: _____

PHONE NUMBER: _____

LEG:

Whole _____ OR Half _____

LOIN:

Cut into chops: $\frac{3}{4}$, 1" or _____"
Double or Single Chops
Chops per package _____

RACK:

Cut into chops: $\frac{3}{4}$, 1", or _____"
Double or Single Chops
Chops per package _____

SHOULDER:

Leave whole or cut in half
Cut into chops: Yes or No
Thickness: $\frac{1}{2}$, $\frac{3}{4}$, 1, 1 $\frac{1}{4}$ "
How many chops per package? _____

MISCELLANEOUS CUTS:

Leave lamb shanks whole: Yes or No

Ribs: Yes or No

Want stew meat? Yes or No
If yes, how many pounds per package? _____

Ground Lamb: 1lb or 2lb

- ☐ Paper Wrapped \$155/animal
- ☐ Thermoforming Vac \$175/animal
- ☐ Double Paper Wrap \$170/animal
- ☐ Weights on Package \$20/animal
- ☐ One Steak Per Package \$20/animal

Additional \$20 Waste Fee is Applied

Standard Cuts

Yes or No

Leg-Whole Roast

Shoulder-Whole Roast

Loin and Rack- 1 $\frac{1}{2}$ "

Chops 4/pkg

Whole Shanks

Ribs

Ground Lamb 1 lb.
pkgs

COMMENTS: _____