



Cut Sheet

LAMB

For Office Use Only
 Date received _____ Hanging weight _____

Farm #		Animal #	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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Contact Name _____
 Farm Name _____ Farm # _____
 Customer Name _____
 Farm Address _____
 City _____ State _____ ZIP _____
 Farm ph _____ Cell ph _____
 Email _____ Fax _____
 Scheduled kill date _____
 New Boxes (\$2/box) YES NO

LEGS Whole Halved Boned & Tied Leg Steaks: thickness _____

SHOULDERS Whole Boned & Tied Chops 3/4" 1" 1 1/4" 1 1/2" 2"
 Chops per pack _____

LOINS
 *Note: If lamb is too small rack will be left whole.
Loin Chops 3/4" 1" 1 1/4" 1 1/2" 2"
Rib Chops
 Chops per pack _____
Whole Rack **Half Rack**

OTHER
 Spare Ribs (whole slab) Shanks left whole (2/pack) Stew Grind
 Heart Kidney Liver Other _____

TRIM *(Minimum of 20 lbs. of Trim needed to make Sausage. If less than 20 lbs. Trim will be ground.)
Lamb Sausage (Cased or Loose)
 How many lbs./package _____ How many lbs. TOTAL _____ **OR** Remainder of Trim Lbs./PKG. _____
Ground YES NO Total lbs. ground lamb _____ **OR** Remainder of Trim Lbs./PKG. _____



Cut Sheet **LAMB**

Farm Name: _____ Farm #: _____

Customer Name _____

Scheduled Kill Date: _____

SPECIAL INSTRUCTIONS Use this box for any/all instructions related to specific cuts of meat.
Please note that any additional work may be subject to an additional labor charge.

For Office/Westerly Packing Use ONLY

New Boxes _____

Hanging Weight _____

Organ Weight _____

Total lb. Ground Lamb _____

Total lb. Sausage _____

Comments _____

INFORMATION

CONTACT

Bruno Trombino
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Westerly, RI 02891-1002
401-596-3404 x.102
401-596-7350 (fax)
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CUT SHEETS

Multiple animals

- ◆ If all animals are to be cut the same way use one cut sheet for multiple animals.
- ◆ If you desire different cuts for different animals use separate cut sheets for each animal.

PACKAGING:

All cuts are packaged in cryovac.

PICK-UP **Cash or Check ONLY – NO credit cards**

- ◆ Westerly Packing will notify you when your meats are ready for pick-up.
- ◆ Payment to Westerly Packing for cutting and packaging is due at time of pick up.
- ◆ Meat left longer than 3 business days after notification will be charged a \$5/day storage fee, payable to Westerly Packing.
- ◆ Meat will not be released until storage fees are paid.