

Homestead Meats
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Delta, CO. 81416
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Name _____
Address _____
City & State _____
Phone _____
E-mail _____
Producer _____

Killing and Processing for a Lamb is \$90.00 per head.

LAMB CUTTING INSTRUCTIONS

For a Whole or Half lamb (please circle one)

Shoulders: Roasts or Shoulder steaks (please circle one)

Roast size: 2-3 lbs 3-4 lbs 4-5 lbs (please circle one)

Roast: Bone In or Boneless (please circle one)

Steak Thickness $\frac{3}{4}$ " 1" 1 $\frac{1}{4}$ " (please circle one)

Steaks per package _____

Shanks: Whole or Stew Meat (please circle one)

Rack: Chops or French Rack (please circle one)

Chops: $\frac{3}{4}$ " 1" 1 $\frac{1}{4}$ " thick (please circle one)

Chops per package _____

Loin: Whole Loin or Chops (please circle one)

Leg: Whole or Half (please circle one)

Bone In or Boneless (please circle one)

Leg Steaks: $\frac{3}{4}$ " 1" 1 $\frac{1}{4}$ " (please circle one)

Steaks per package _____

Stew Meat : 1 lb or 2 lb Packages (please circle one)

Neck Slices: Whole or Stew Meat (please circle one)

Feel free to call us with any questions. Thank You !!