



## RANDALL'S CRAFT BUTCHER LTD. LAMB CUTTING INSTRUCTIONS

1881 STEWART RD. CAWSTON BC V0X1C1

1.250.689.BEEF(2333) randallscraftbutcher@hotmail.com

### CUSTOMER INFORMATION

NAME:

PHONE #:

EMAIL:

### AMOUNT YOU'RE GETTING

- WHOLE LAMB

### QTY. PER. PKG.

- 2
- 3
- 4

### CHOP THICKNESS \*1 IS STANDARD

- $\frac{3}{4}$
- 1
- $1\frac{1}{4}$
- $1\frac{1}{2}$

### GROUND PACKS 1-1.5LBS

### CUBED BONE IN TRIM

- YES
- NO

**\*PLEASE USE HIGHLIGHTER AND/OR RED PEN TO FILL OUT INSTRUCTIONS!**

### CARCASS WEIGHT

- 

### ROAST WEIGHT SIZE

- 3LBS
- 4LBS
- 5LBS

### FRONT PRIMAL

- SHOULDER ROAST BONE IN
- SHOULDER ROAST BNLS
- SHOULDER CHOPS  
\*PKG. 2 CHOPS PER

### LOIN PRIMAL

- CHOPS  
\*PKG. 4 CHOPS PER
- RACKS
- HALF RACKS/HALF CHOPS
- SIRLOIN CHOPS BONE IN
- SIRLOIN CHOPS BNLS

### LEG PRIMAL

- SHANKS
- ROAST BONE IN
- ROAST BNLS
- LEG STEAKS  
\*PKG. 2 STEAKS PER
- HALF STEAKS/HALF ROAST