



LAMB GOAT & ALPACA CUT SHEET

LX Bar Meat Co.
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Animal Tag #

Producer:

Name: _____ Number: _____

Address: _____ City: _____ State: _____ Zip: _____

***LAMB CUTTING INSTRUCTIONS: You can choose more than one option per primal section. Indicate how many of each (ex: half chops, half roasts). If there is a cut you do not want, write "Ground" to the left of the cut. ***

Legs (2):

- Leave Whole
- Cut in half
- Grind / Stew
- Kabobs

Loins (2)

- Roast (Bone in): Size _____ lbs.
- Chops: Thickness _____ " #per package ____

Ribs (2 racks):

- Leave whole
- Chops: Thickness _____ " #per package ____

Shanks (4):

- Leave Whole
- Cut in slices
- Grind / Stew

Shoulders (2):

- Roast (Bone in): Size _____ lbs.
- Chops: Thickness _____ " # per package ____
- Grind / Stew

Breast

- Riblets
- Grind / stew

Neck:

- Leave whole
- Neck slices: Thickness _____ inches
- Grind / Stew

Grind/Stew Packaging: 1lb 1.5lb 2lb

Signature: _____

Date: _____

**THANK YOU,
WE APPRECIATE YOUR
BUSINESS!**