

## Lamb Cutting Instructions

Shoulders Steaks /Pkg Roast /lbs

Side Ribs YES/NO

Loin chops /PKG Cut Frozen Rack YES/NO

Legs BI /BNLS Steaks /Pkg Roast /lbs

Shanks YES/NO /Pkg

Trim : Ground /lbs/pkg

Stew /lbs/pkg

Heart Y/N

Tounge Y/N

Liver Y/N