

# Prairie Natural Lamb 2010 Cutting Order Form

Customer: Please return completed form to Prairie Natural Lamb at the address shown below prior to your locker date.

Lamb ID (PNL to complete): \_\_\_\_\_ Customer Name(s): \_\_\_\_\_

Locker date : \_\_\_\_\_ If sharing lamb, with whom? \_\_\_\_\_

Phone Numbers: \_\_\_\_\_ home \_\_\_\_\_ cell \_\_\_\_\_

**Leg--**Chose one of the following or two if you are buying the entire lamb & want the legs cut differently:

\_\_\_\_ Roasts (Leg of Lamb): Cut: \_\_\_ halved \_\_\_ whole  
\_\_\_\_ Leg Steaks: Cut the thickness to: \_\_\_ 1/2"  
\_\_\_ 3/4" \_\_\_ 1" \_\_\_ 1 1/4" \_\_\_ 1 1/2"

**Shoulder--**Chose one of the following or two if you are buying the entire lamb & want the shoulders cut differently:

\_\_\_\_ Roasts  
\_\_\_\_ Shoulder Chops: Cut the thickness to: \_\_\_ 1/2"  
\_\_\_ 3/4" \_\_\_ 1" \_\_\_ 1 1/4" \_\_\_ 1 1/2"  
\_\_\_\_ Kabobs (1 1/2" thick)  
\_\_\_\_ Ground Lamb or Stew Meat as specified under other Pieces of Meat

**Rib Loim--**Chose one of the following or both if you are buying the entire lamb and want different sides cut differently:

\_\_\_\_ Rack Roast  
\_\_\_\_ Rib Chops: Cut the thickness to: \_\_\_ 1/2" \_\_\_ 3/4"  
\_\_\_ 1" \_\_\_ 1 1/4" \_\_\_ 1 1/2"  
I want \_\_\_ chops per package (note: 1 pound minimum per package)

**Ribs--**Chose one:

\_\_\_\_ Rack of Ribs  
\_\_\_\_ Cracked Ribs (Rack of Ribs cut in half)

**Loin--**Chose one:

\_\_\_\_ Loin Chops: Cut the thickness to: \_\_\_ 1/2"  
\_\_\_ 3/4" \_\_\_ 1" \_\_\_ 1 1/4" \_\_\_ 1 1/2"  
\_\_\_\_ Double Loin Chops: Cut the thickness to:  
\_\_\_ 1/2" \_\_\_ 3/4" \_\_\_ 1" \_\_\_ 1 1/4" \_\_\_ 1 1/2"  
I want \_\_\_ chops per package (note: 1 pound minimum per package)

**Saddle--**Chose one:

\_\_\_\_ Sirloin Steaks: cut the thickness to: \_\_\_ 1/2"  
\_\_\_ 3/4" \_\_\_ 1" \_\_\_ 1 1/4" \_\_\_ 1 1/2"  
\_\_\_\_ Kabobs  
\_\_\_\_ Saddle Roast

**Shanks--**Chose one or both:

\_\_\_\_ Sliced  
\_\_\_\_ Whole  
\_\_\_\_ Put into stew meat or ground lamb

**Breast--**Chose one:

\_\_\_\_ Riblets  
\_\_\_\_ Put into stew meat or ground lamb

**Neck--**Chose one or both:

\_\_\_\_ Soup Bones/Neck Slices  
\_\_\_\_ Put into ground lamb

**Other Pieces of Meat--**Chose one:

\_\_\_\_ Ground Lamb  
\_\_\_\_ Stew Meat  
\_\_\_\_ Part each of Ground Lamb and Stew Meat

**Organ Meats** desired:

\_\_\_\_ Kidney  
\_\_\_\_ Liver  
\_\_\_\_ Heart

Please note: The above options are the most common. If you have special requests, call the Elizabeth Locker at 303-646-4020, or Innovative Foods, Evans, CO, at 970-330-8400.

**Prairie Natural Lamb**  
**Tender, Flavorful, Soy-Free, Locally-Raised Lamb**  
Marilyn & David Wentz, 6447 S. County Rd. 157, Strasburg, CO 80136  
marilyn.wentz@tds.net 303-622-9498 www.PrairieNaturalLamb.com

