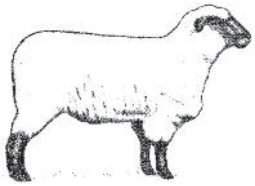

Coach Stop Farm

3755 72nd Avenue
Zeeland, MI 49464
(616) 772-4660 p (616) 772-1490 f

Naturally Raised Lamb, Pork, Chicken & Farm Fresh Brown Eggs

Lamb Order Sheet

Name: _____

Order: Whole Lamb ❒ Half Lamb ❒

Instructions and ordering options **(choose one each per half lamb)**

LEG:
❒ Leave whole, shank on (avg. wt. 5 - 7# ea.)
❒ Leave whole, shank off
❒ Leave whole, remove Sirloin (Sirloin avg. 1 - 2#)
❒ Boned & rolled
❒ Butterflied
❒ Cut in half – Sirloin half and Shank half
Option: ❒ Cut Sirloin half into steaks* and package shank end separately
*❒ Cut steaks ___inches thick (1" std.) and package ___per pkg.

LOIN:
❒ Cut into chops ___inches thick (1" std.), ___per pkg.
❒ Leave whole as loin roast

RIB:
❒ Cut into chops ___inches thick (1" std.), ___per pkg.
❒ Leave whole as rib roast
❒ Crown roast (takes whole lamb)

NECK:
❒ Cut into slices
❒ Cut up for stew meat
❒ Put into ground lamb

SHOULDER:
❒ Leave as roast
❒ Cut up for stew meat
❒ Put into ground lamb
❒ Cut into chops ___inches thick (1/2" std.), ___per pkg.

SPARERIBS (Breast):
❒ Spareribs
❒ Riblets ___inches long
❒ Put into ground lamb

SHANKS (Lower front leg):
❒ Leave whole
❒ Cut up for stew meat
❒ Put into ground lamb

GENERAL:
All ground meat is packed in 1# vac-packs
All stew meat meat is packed in 1# vac-packs

Thank you for your order!

Lamb Cuts/Carcass Info
Please see chart and info on the next page to help you make choices about options that will suit you best.

Specialty Parts:
❒ Heart
❒ Liver
❒ Kidneys

All specialty parts are vac-packed separately and labeled.

Customer Notes:

_____

_____

_____

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