

Phone: 715-532-5063		Email: farmcountrybutchery@gmail.com		Website: farmcountrybutchery.com		Hours: Tues-Fri 7 A.M. - 4 P.M.	
Weight:	Custom CIS Inspected Lamb Cutting Instructions					Owner Name:	
Name:				CQM Info	Farm Info	Farm Label	
Phone:		Email:					
**Fill out form below. Options are BOLD . Circle Y or N on whether you'd like that product made from that cut							
Animal ID:		Whole 1/2					
Trim	Ground	Y or N 1 lb					
	Sausage	Y or N Natural Chorizo 1 lb					
	**Brats	Y or N Natural					
	**Snack Sticks(25lb Min)	Y or N Natural Honey BBQ Jalapeno Cheddar Amount:					
Leg of Lamb		Y or N Bone-in Boneless Whole Half 1" Steaks					
Shanks		Y or N 1/Pack 2/Pack					
Front Shoulder Roast		Y or N 1-2 lb 2-3 lb					
Front Shoulder Steaks		Y or N 1" 1 1/2" 2" 1/Pack 2/Pack 3/Pack 4/Pack					
Chops		Y or N Bone-in Boneless 1" 1 1/2" 2" 1/Pack 2/Pack 3/Pack 4/Pack					
Rib		Y or N Whole					
**Stew Meat		Y or N 1 lb Stew Weight:					
**Kabob Meat		Y or N 1 lb Kabob Weight:					
Heart		Y or N Whole Sliced					
Tongue		Y or N Whole Sliced					
Liver		Y or N Whole Sliced					
Kidney		Y or N Whole					
Fat		Y or N 2-3 lb 3-4 lb Vacuum Pack Loose Pack Bulk Box					
Bones		Y or N Marrow Knuckle All Bones Vacuum Pack Loose Pack Bulk Box					
Sausage Requests:							
Special Notes:							

**Extra Charge