

LAMB CUTTING INSTRUCTIONS D & D MEAT PROCESSING LLC

Dennis Roehrborn – Dan Roehrborn

W4430 County Rd JM, Sheboygan Falls, WI 53085 Dennis 920-980-3923 or Dan 920-946-2984
roehrbornfarms@yahoo.com web page d-dmeatprocessing.com

CASH ONLY NO CREDIT CARDS

Please send a picture of the cutting instructions to Shirley @ 920-226-2558 **ASAP**

Date _____

Name _____ Ear Tag and Owner of Animal _____

Address _____

City _____ Zip _____

Phone () _____

AMOUNT YOU'RE GETTING (check one):

Whole Lamb **\$100 per lamb + Seasoned Trim**

CHOPS

Lamb Chops Qty. per Pkg. _____ thickness _____

None – Grind for Trim Meat

SHOULDER

Steaks Qty. per Pkg. _____ thickness _____

Roast _____ lbs.

None – Grind for Trim Meat

REAR LEGS (check one):

Steaks _____ thickness _____ Whole

Roast _____ lbs. Shanks _____

None – Grind for Trim Meat

RIBS

Ribs yes no

PATTIES

Yes Gyro Patties per Pkg. **\$1.50/.lb extra cost**

Bags (1 lbs.) unseasoned _____ lbs.

Special instructions _____

For Office Use Only

Whole Weight _____

Trim _____