



Order Form Whole Lamb



This fall, pre-order lamb meat from our farm!

The farm will send the lambs to market in mid-October. Lamb is sold at \$8.50 per pound hot hanging weight, and customers can expect a hot hanging weight between 35 - 50 lbs for the lambs. One lamb should yield about 20 lbs of meat, depending on the butchering preferences.

There is also a \$60.00 processing and handling fee. Merck Forest asks for

the handling fee as a deposit (please send in with this paperwork). After processing, we will inform you of the total charge, which can be delivered upon pick-up at the end of October.

Please submit order form by October 1, 2013. The farm staff will notify you when the lamb is ready to be picked up. Thank you!

Forms are also available in the Visitor Center, or at www.merckforest.org. You can order online or through the mail.

Please fill out information:

Date: _____

Name: _____

Phone: _____

Deposit enclosed: y/n Cash/ Check/Visa/Mastercard

Address: _____

Email: _____

CC number: _____

SHOULDER (choose 1 option)

option one	option two	option three
chops	roast	ground meat
thickness: 1" _____		
1 1/2" _____		
other: _____		

LOIN (choose 1 option)

option one	option two	option three
rack of lamb (bone-in roast)	boneless roast	loin chops
		thickness: 1" _____
		1 1/2" _____
		other: _____

SHANKS (check to include in order)

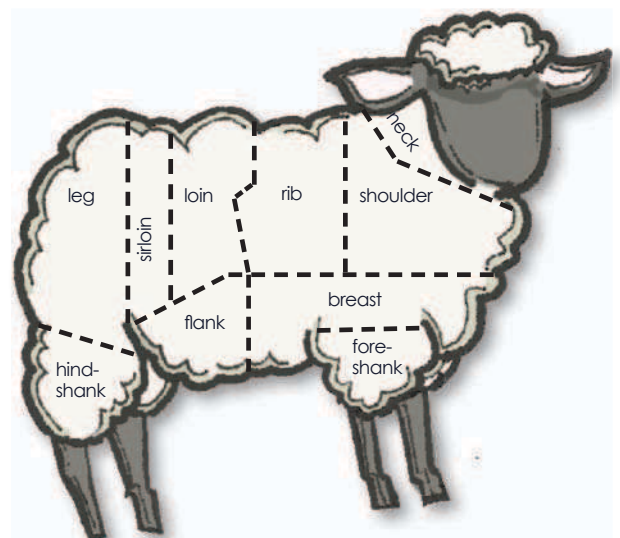
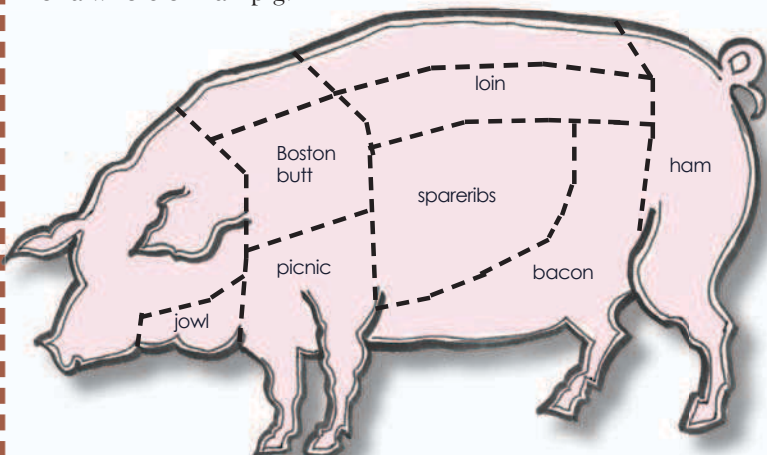
foreshanks _____ hindshanks _____

LEG (choose 1 option)

option one	option two
half roast	whole roast
bone-in _____	bone-in _____
semi-boneless _____	semi-boneless _____

Where does that meat cut come from?

Different meat styles are cut from various parts of a pig or lamb's body, and a customer's butchering preferences determine which cuts are available, especially for orders of a whole or half pig.



Diagrams illustrate which areas on the animals the different meat cuts are taken.