

Socolofsky Farms Lamb Cut Sheet



Thank you for ordering all-natural, grass-fed Icelandic lamb from Socolofsky Farms. Please fill out this sheet to specify how you would like your lamb processed. If you would like the two sides processed differently, or if you are sharing a lamb with a friend, please provide a cut sheet for each side. Otherwise, provide one cut sheet to cover both sides. You may send the cut sheets back to us at the address below, or preferably scan them and send to our email address. Packaging is in clear vacuum bags. Labeling is by hand marking on each package the contents and weight. Pick-up will be at our facility at 18965 Base Camp Rd., Suite A4, Monument, or at our farm at 5445 Best Road, Larkspur.

Order:		<input type="checkbox"/> Whole Lamb	<input type="checkbox"/> Half Lamb
Primal cut: Please check one from the cutting options listed for each primal cut			
Shoulder	<input type="checkbox"/> Bone-in shoulder roast	<input type="checkbox"/> Stew meat	
	<input type="checkbox"/> Chops	<input type="checkbox"/> Ground	
Loin (loin near rump)	<input type="checkbox"/> Chops	<input type="checkbox"/> Ground	
	<input type="checkbox"/> Bone-in loin roast		
Rib (loin near shoulder)	<input type="checkbox"/> Chops	<input type="checkbox"/> Rib roast	
	<input type="checkbox"/> Crown roast (requires both lamb sides)	<input type="checkbox"/> Ground	
Leg	<input type="checkbox"/> Leave whole <input type="checkbox"/> Cut in half – rump and shank. Shank meat: <input type="checkbox"/> Ground <input type="checkbox"/> Stew meat <input type="checkbox"/> Bone and roll <input type="checkbox"/> Bone-in steaks _____ inches thick		
Neck	<input type="checkbox"/> Stew meat	<input type="checkbox"/> Ground	
Breast	<input type="checkbox"/> Spare ribs	<input type="checkbox"/> Ground	
Scraps	<input type="checkbox"/> Ground	<input type="checkbox"/> Unground (stew meat)	
Sausage. Check zero or more.	<input type="checkbox"/> Merguez (Moroccan lamb sausage) links. Lamb, salt, spices, including paprika <input type="checkbox"/> Breakfast links. Lamb, pork, salt, garlic, spices.		
Your Contact Information:			
Name:			
Preferred phone:			
e-mail address:			
Mailing address:			
Comments:			

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Processing Pricelist

Cost of animal	\$1.75 / lb live weight
Slaughter	\$35
Costs below are added to the live weight cost of the animal and slaughter/transportation, based on selections made on the cut sheet	
Basic cutting and wrapping of fresh cuts	\$0.75 / lb based on hanging weight (sides after slaughter)
Grinding	\$0.12 / lb packaged weight
Link sausage	\$1.37 / lb packaged weight (includes grinding charge)

For use during processing:

Live weight		\$
Slaughter		\$ 35
Hanging weight		\$
Pounds ground		\$
Pounds link sausage		\$
Total charge		\$