



# Order Form

## Whole or Half Lamb



**New this season: customers can pre-order lamb meat from our farm!**

The farm will send the lambs to market at the end of September. 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 your butchering preferences.

Lamb is sold at \$8.50 per pound hot hanging weight, plus 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.

Forms are also available in the Visitor Center, or at [www.merckforest.org](http://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    CC number: \_\_\_\_\_

Address: \_\_\_\_\_

Email: \_\_\_\_\_

### 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)

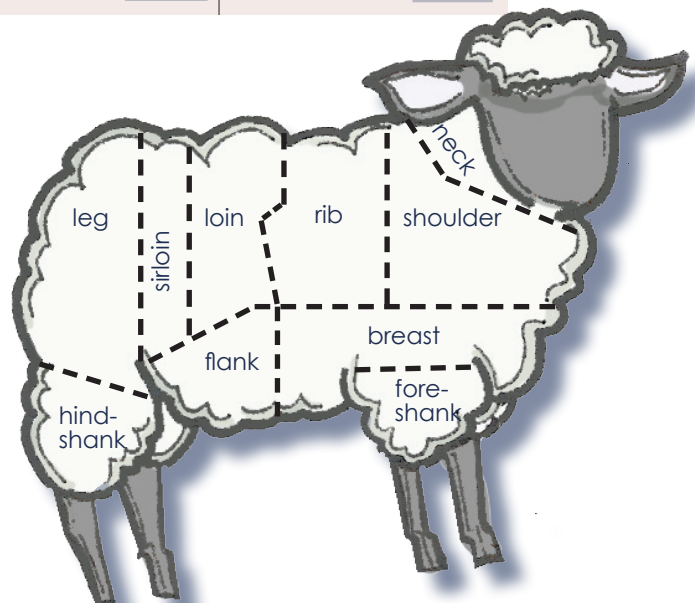
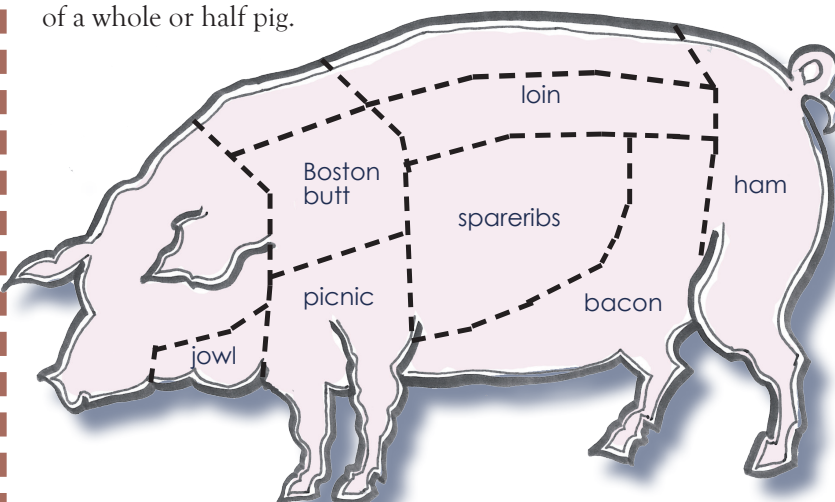
foreshanks \_\_\_\_\_ hindshanks \_\_\_\_\_

### 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.