



Date: \_\_\_\_\_

# CUT SHEET

## LAMB

PLEASE BE VERY GENTLE WHEN HANDLING YOUR VACCUM PACKED BAGS AS THE BONES CAN PIERCE THE PLASTIC.

*Farmer to fill out:*

Name: \_\_\_\_\_

Phone: \_\_\_\_\_

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

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

Number of Animals to be butchered: # \_\_\_\_\_

Special Instructions: \_\_\_\_\_

*Below for the butcher use only:*

*Butcher to fill out:*

Aging Time - if farmer requests extra time:			
Animal Live Weight:			
Animal Hanging Weight:			

Extra Notes: \_\_\_\_\_

### SAUSAGE FLAVOURING LIST

FLAVOURS	Please Tick
<b>SAUSAGE MIXES</b>	
1. Tomato & Onion	
2. Worcestire & Cracked Pepper	
3. Sun Dried Tomato & Basil	
4. Herb & Garlic	
5. Plain Beef	

### PAYMENT - BANK TRANSFER

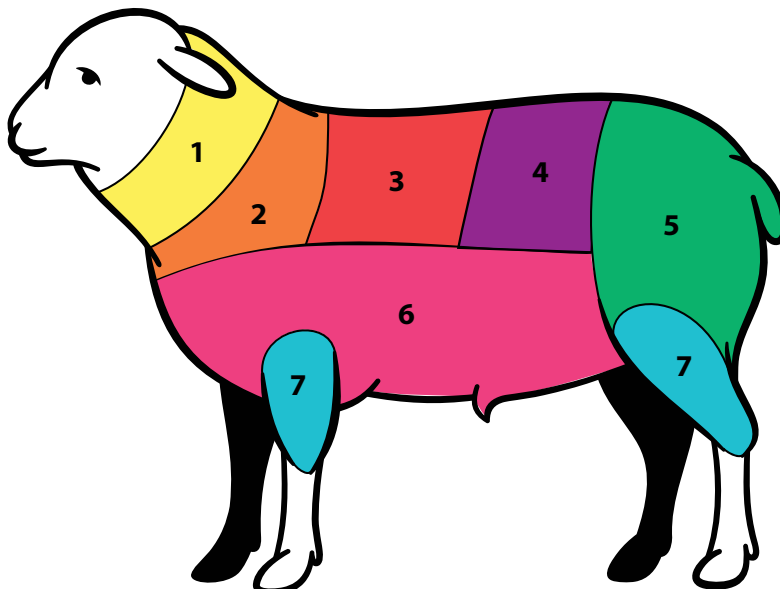
Transfer Details Direct Deposit	
Total Amount Due:	\$
Account Name:	Farm Direct
BSB #:	034 037
Account Number #:	349 076

CUTS	Please Tick
<b>1. NECK x1</b>	
Chops	
Mince	
<b>2. SHOULDER x2</b>	
Chops	
Bone In Roast	
Bone Out Roast	
Mince	
Diced <i>(suitable for diced, won't be cut into diced)</i>	
<b>3. RACK x2</b>	
Rack	
Mince	
Whole Rack	
Cutlets	
<b>4. LOIN x2</b>	
Loin Chops	
Mince	

CUTS	Please Tick
<b>5. LEG x2</b>	
Whole Leg Roast Bone In	
Whole Leg Roast Bone Out	
Half Leg Roast	
Steaks	
Diced <i>(suitable for diced, won't be cut into diced)</i>	
<b>6. FLANK</b>	
Ribs	
Mince	
<b>7. SHANKS</b>	
Shanks	
Mince	

**LEFT OVER MEAT AND TRIM WILL BE MADE INTO MINCE AND SAUSAGES.**

Notes:

- 1 - Neck
- 2 - Shoulder
- 3 - Rack
- 4 - Loin
- 5 - Leg
- 6 - Flank
- 7 - Shank