



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
SAUSAGE MIXES	
1. Worcestire & Cracked Pepper	
2. Herb & Garlic	

Sausages are only available when your animal contains enough suitable meat for sausage production.

PAYMENT - BANK TRANSFER

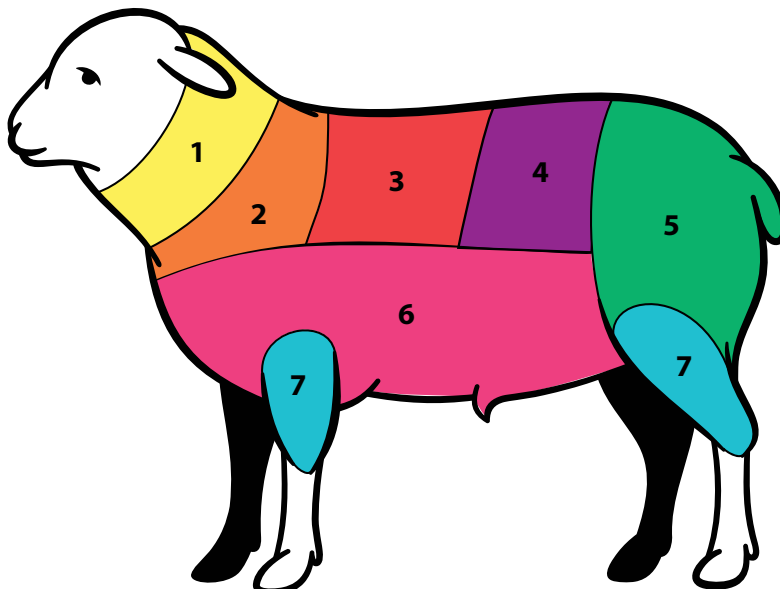
Transfer Details Direct Deposit	
Total Amount Due:	\$
Account Name:	Farm Direct
BSB #:	034 037
Account Number #:	349 076

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

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