Bodega Pastures, LLC Grass Fed Lamb Cutting Instructions Preferred Butcher: Willowside Meats Bud's 707-546-8404 707-795-8402	(707) 876-3093	Please return to: Abby Killey, Bodega Pastures, LLC <u>bodegapastures@bodeganet.com</u> PO Box 255 Bodega, CA 94922 June 2017
Name:Address:	Phone: Email:	
No. Desired:	Date:	
Size Preferred: Small: 20 - 30 lbs Medium: 30-40 lbs Packaged for Family of: 2 4	Large: 40- 60 lbs	Mutton

Please check your preferences: (or let us know if you have cutting instructions on file at the Butcher's)

Leg	Half	Whole	Steaks	Butterfly
				Bone and Tie
Small Loin	Whole	Chops		
Rib	Rack (whole)	Chops		
Sirloin	Whole	Chops		
Shoulder	Roast - leave with Round Bone	Chops		
Round Bone	Whole Roast	Chops		
Shanks	Shank	Cut for Osso Bucco	Leave on Leg	
Breast	Riblets	Stew Meat	Pocket	Cut Bone
Stew	Stew	Ground		
Liver				
Heart or Kidney		Bones	Head	Tongue

Additional notes and requests:

Please contact your selected butcher with additional instructions or specific cutting questions.