

**Bodega Pastures, LLC
Grass Fed Lamb
Cutting Instructions**

Preferred Butcher: Willowside Meats 707-546-8404 Bud's 707-795-8402

Please return to: Abby Killey, Bodega Pastures, LLC
bodegapastures@bodeganet.com

PO Box 255
Bodega, CA 94922
May, 2018

(707) 876-3093

PLEASE RETURN YOUR FORMS BY JUNE 15, 2018

Name: _____

Phone: _____

Address: _____

Email: _____

No. Desired: _____

Date: _____

Size Preferred: Small: 20 - 30 lbs Medium: 30- 40 lbs Large: 40- 60 lbs Mutton

Packaged for Family of: 2 4

Wrapping Preference (Bud's): shrink butcher paper vacuum seal

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

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

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

Additional notes: