



Anna Green & Dan Hopkins  
4348 Hales Rd Armstrong BC V0E 1B6  
Anna 250-549-6541 Dan 778-212-6545

## Lamb Order Form

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**DATE:** \_\_\_\_\_ **NAME:** \_\_\_\_\_

**PHONE NUMBER:** \_\_\_\_\_ **EMAIL:** \_\_\_\_\_

**Your order:**      **Whole lamb** \_\_\_\_      **½ lamb** \_\_\_\_

**Organ Meat:** Includes heart, liver & kidney    Yes \_\_\_\_      No \_\_\_\_

**Stew & Ground:** All trim will be stew unless other wise specified. There will be a small extra charge for ground.      Stew \_\_\_\_    Ground \_\_\_\_    Both \_\_\_\_

**Bones:** Great for soup or Rover      Yes \_\_\_\_      No \_\_\_\_

**Neck:** Stew

**Shank:**      Yes \_\_\_\_      No \_\_\_\_  
Lamb shanks are excellent braising meat. Otherwise will be added to stew.

**Leg:**      Whole leg roast \_\_\_\_ **or** 2 smaller half leg roasts \_\_\_\_  
Bone in results in best flavour but boneless can be easier to manage.

**Shoulder Roast:**    **For a whole lamb one side can be different from the other.**  
Whole shoulder roast \_\_\_\_ **or** 2 half shoulder roasts  
**or** Stew \_\_\_\_    **or** Shoulder chops \_\_\_\_

**Loin:**  
Recommended 3/4" chops, 4 per package for a dinner for two. Part of the loin can also be left as a rack  
All chops \_\_\_\_ Rack + chops \_\_\_\_ Chops per pack: \_\_\_\_

**Special Instructions:**

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