

VALLEY SHEPHERD CREAMERY
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LAMB RESERVATION FORM

Our grass fed lambs are typically born in April and ready for the freezer by mid October. To learn more about our lambs and/or see carving instructions for a leg of lamb please see our web site. To reserve a whole or a ½ lamb now, please complete this custom cutting order and fax or return to us with a \$50 deposit. You will get a box with the specified cuts ready to cook, frozen, labeled and wrapped in freezer paper. We recommend you place each in zip lock bags.

DEPOSIT DATE: _____ **BY:** _____ **cash or credit card**
VISA/MC card No.: _____ **Exp:** _____

Name on card: _____

Telephone: _____

Email: _____

Will pickup at Sheep Shoppe _or at _____ farmer's market . **No shipping.**

Order is for:

½ lamb at net at \$8.50/ Lb _____ **approx 35-50 Lbs or** (please X one)
whole lamb net at \$7/Lb _____ **approx 20-25 Lbs**

We can only estimate (net) whole lambs to vary between 35 and 55 Lbs.

Custom cutting instructions: (*denotes most popular)

Leg: *oven ready with bone in:___ or
Butterflied, bone out, split whole___ or
Regular, bone in, rolled for slicing:___

Chops *cut separately, ¾" to 1":___ or
Rack of lamb and some leftover chops:___

Shoulder: *Chops, indicate thickness, ¾" ___ or 1":___ or
Rolled for a roast

Shanks: *whole:___ or
Stew meat:___

Breast: *ground:___ or
Stew:___