



Innisfail Meats Ltd.

5107-47 Avenue, Innisfail Alberta T4G 1P8

Phone: (403) 227-5166

Fax: (403) 227-1650

Toll Free: 1-800-661-8185

Lamb Meat Cutting Instruction Form

For office use only:	Invoice #:		Lamb #:	
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Customer Information:

Full Name: _____ Phone: _____ Date: _____

Family Size: _____ Address: _____

Name of person who delivered Lamb: _____ Date Delivered: _____

Please check one: ☐ ½ lamb ☐ Whole Lamb

*** All Steaks cut ¾ inch unless otherwise specified***

*** Sausage available upon request – 20lb minimum***

Leg:

Roasts: ☐ Whole ☐ Cut in ½ ☐ Cut in 3 ☐ Other _____

Loin:

Chops : ☐ ¾ in ☐ ½ in ☐ 1 in _____ number per package

Roasts: ☐ Whole ☐ Cut in ½ ☐ Other _____

Rack:

Chops : ☐ ¾ in ☐ ½ in ☐ 1 in _____ number per package

Roasts: ☐ Whole ☐ Cut in ½ ☐ Other _____

Shoulder:

Chops : ☐ ¾ in ☐ ½ in ☐ 1 in _____ number per package

Roasts: ☐ Whole ☐ Cut in ½ ☐ Other _____

Stew:

☐ Yes _____ lbs/pkg ☐ Bone-in (recommended) ☐ Boneless

☐ No



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Name: _____ Invoice#: _____

Sausage: ☐ Yes ☐ No Type: _____

*** If you ask for sausage you will not have any ground lamb***
*** An extra charge will apply***

Shanks:

☐ Whole _____ number per pkg
☐ Ground

Breast:

☐ Whole _____ number per pkg
☐ Ground

Ground Lamb:

☐ Yes _____ lbs/pkg ☐ No

Fancy Meats:

☐ Heart ☐ Tongue
☐ Kidneys ☐ Liver
☐ None

*** Note: Fancy Meats not available for sale orders***

Special Instructions:

