



Harry Hansen Meat Service

10407 Hwy K
Franksville, WI 53126
Phone: 262 – 835 – 9510
Fax: 262 – 835 – 9045

Leg: The average leg weighs 5 - 6 lbs. It can be left whole or cut in 1/2.

Loin: The loin can be made into all chops or a rack of lamb and chops. Chops are typically cut at 1" thick and packaged 4 per package.

Shoulder: The shoulder can be made into all roasts, all steaks, or a combination of both. The average thickness of chops is 3/4". The shoulders usually weigh about 3 - 4#.

Breast (Ribs): The break can be left whole for stuffing, can be cut into riblets, or can be trimmed out for stew or ground lamb.

Shanks: The canks can be left whole or can be trimmed out for stew or ground lamb.

Extra meat can be made into stew or ground lamb.



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Name: _____ **Animal:** LAMB
Address: _____ **Farmer:** _____
_____ **Live Wgt:** _____ **Dress Wgt:** _____
Phone: _____ **Trim Wgt:** _____

Cut Description

- _____ Shoulder Roast
 - _____ Shoulder Steak
 - _____ Loin Roast
 - _____ Loin Chops
 - _____ Leg
 - _____ Shank
 - _____ Riblets
 - _____ Bone in Stew
 - _____ Ground Lamb
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