

Dickinson College Farm Lamb Order Form

Name _____

Phone Number _____

Email Address _____

For a whole lamb you will get approximately 30 - 35 pounds of meat, half lamb approximately 15 - 20 pounds. Lamb is priced at \$11 per pound; weighed as finished, packaged product. Each cut will be individually vacuum sealed and frozen. Butchering will be done by Animal Welfare Approved Warrington Meats in Dillsburg, PA on November 21st. Processing takes approximately two weeks - finished meat will be available sometime in early December.

Please select your custom options from the list below. Please note: for a half lamb order, please make one selection from each heading below. For a whole lamb order, please make two selections from each heading below. For whole lamb, you may choose two of the same cut or two different cuts under each heading – for example, from the shoulder you may want a roast and stew cubes and from the rib you want two racks. If you have ANY questions, please don't hesitate to contact farm@dickinson.edu.

Half or Whole

(Please choose one)

Ground Lamb- ___ 1lb ___ 2lb

(Would you like your ground lamb packaged in 1 lb packages or 2 lb packages?)

Shank - ___ Grind ___ Leave Whole ___ Osso Bucco

(How would you like your shank meat? Please choose 1 option for half/2 options for whole)

Shoulder- ___ Grind ___ Roasts ___ Stew Cubes

(How would you like your shoulder meat? Please choose 1 option for half/2 options for whole)

Leg- ___ Grind ___ Boneless Roasts ___ Bone IN Roast ___ Stew Cubes

(How would you like your leg meat? Please choose 1 option for half/2 options for whole)

Loin- ___ Grind ___ Loin Chops ___ Bone IN Roast ___ Boneless Roast

(How would you like your loin meat? Please choose 1 option for half/2 options for whole)

Rib- ___ Grind ___ Rib Chops ___ Rack ___ Frenched Rack

(How would you like your rib meat? Please choose 1 option for half/2 options for whole)

Organs ___ Heart ___ Kidney ___ Liver ___ Tongue

(Please check any that you would like included in your order)

Thickness of Chops ___ 3/4" ___ 1" ___ 1.5"

(What thickness would you like your loin chops and rib chops cut?)

Size of Roasts ___ 2# ___ 3# ___ 4#

(What size would you like your roasts to be packaged?)