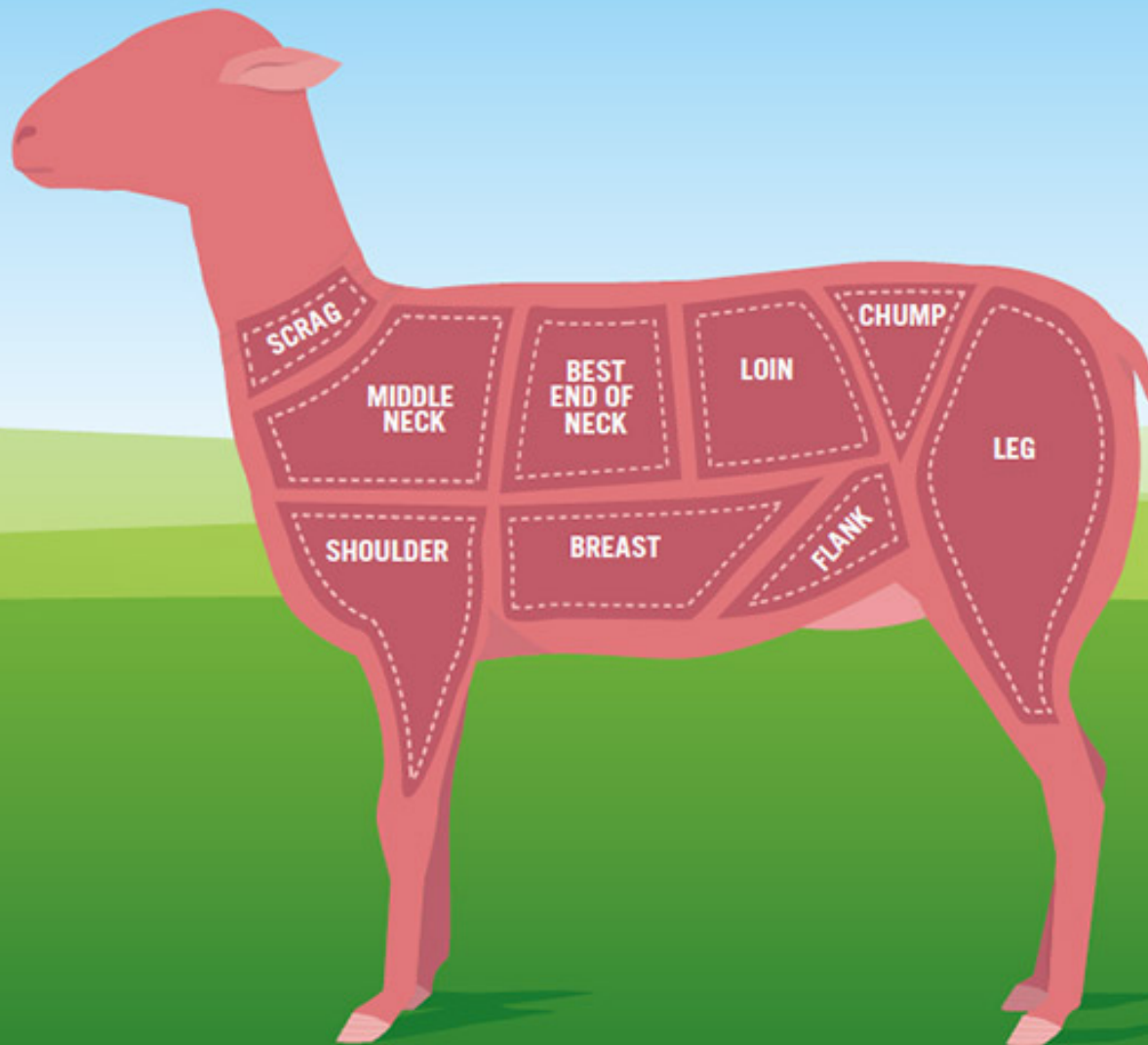


A GUIDE TO
LAMB CUTS



Whole lamb “basic cuts”

All cuts based on 3/4” steaks and chops and 3# roasts.

Lamb front shoulder	
Roasts-----	2
Steaks-----	12
Lamb chops-----	24
Whole Leg of Lamb-----	2
OR Roasts-----	2
OR Steaks-----	8
Lamb hocks-----	4 pkgs.
Lamb Spare Ribs-----	2 pkgs.
Soup Bones-----	2 pkgs.
Ground Lamb-----	5-7 lbs.

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