

# Willie Joes Processing - LAMB PROCESSING SHEET

Tel-979-561-8272 Fax-979-561-8285

Name: \_\_\_\_\_

Phone: \_\_\_\_\_ Date \_\_\_\_\_

\_\_\_\_\_ Have custom Label \_\_\_\_\_ Retail Ready Packaging (\$0.15/lb)

## Leg

- \_\_\_\_\_ Whole, Bone-in OR \_\_\_\_\_ Cut in Half, Bone-in
- \_\_\_\_\_ Whole, Boneless OR \_\_\_\_\_ Cut in Half, Boneless
- \_\_\_\_\_ Leg of Lamb Steaks, \_\_\_\_\_ thickness, \_\_\_\_\_ per pkg
- \_\_\_\_\_ Bone out for trimmings

## Hind Shanks

- \_\_\_\_\_ Whole Shanks, OR \_\_\_\_\_ Lamb Osso Buco, \_\_\_\_\_ Thickness, \_\_\_\_\_ per pkg
- \_\_\_\_\_ Bone out for trimmings

## Loin (Lamb T-Bones)

- \_\_\_\_\_ Loin Chops \_\_\_\_\_ thickness \_\_\_\_\_ per pkg (Bone-In)

## Rack of Lamb (Lamb Ribeye)

- \_\_\_\_\_ Whole Rack of Lamb OR \_\_\_\_\_ Whole Rack cut in half
- \_\_\_\_\_ Cut into Lamb Chop, \_\_\_\_\_ thickness \_\_\_\_\_ per pkg
- \_\_\_\_\_ Bone out for trimmings

## Ribs

- \_\_\_\_\_ Whole Slab of Lamb Ribs
- \_\_\_\_\_ Lamb Ribs cut in Half
- \_\_\_\_\_ Bone out for trimmings

## Front Shoulders

- \_\_\_\_\_ Roasts (whole) OR \_\_\_\_\_ Roast cut in Half
- \_\_\_\_\_ Shoulder Steaks \_\_\_\_\_ thickness \_\_\_\_\_ per pkg.
- \_\_\_\_\_ Bone out for trimmings

## Fore Shanks

- \_\_\_\_\_ Whole Shanks, OR \_\_\_\_\_ Lamb Osso Buco, \_\_\_\_\_ Thickness, \_\_\_\_\_ per pkg
- \_\_\_\_\_ Bone out for trimmings

## Trimmings

- \_\_\_\_\_ Ground Lamb \_\_\_\_\_ # per pkg.
- \_\_\_\_\_ Lamb Stew \_\_\_\_\_ # per pkg
- \_\_\_\_\_ Other \_\_\_\_\_

**Organs** (Circle) Yes or No

**Save Fat** (Circle) Yes or No

**Save all Bones** (\$0.08/lb) (Circle) Yes or No

### For Office Use:

Tag# \_\_\_\_\_

Weight# \_\_\_\_\_

Number of Baskets: \_\_\_\_\_

Other Notes: