

# 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

## Trimming

\_\_\_\_\_ 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: