



Lamb Processing Sheet

Please indicate at time of delivery: Processing is an additional \$10.00

☐ Heart ☐ Kidney ☐ Liver

Name: _____ Harvest Date: _____
 Farm Name: _____
 Address: _____
 Phone Number: (____) _____ - _____ Name of person that grew animal: _____
 Circle one: 1/2 Lamb or Whole Lamb

Chop Thickness **Chops Per Package:** **Process as:**
 3/4" 1" 1 1/4" 2" 1 2 3 4 USDA Inspected
Circle One: Other: _____ Other: _____ Custom Processing

SHOULDER

Additional Instructions:

"X" all that apply: Anything unmarked will be put into Ground Lamb

- ☐ Shoulder Roast Bone-In
☐ Shoulder Roast Boneless
☐ Blade Chops
☐ Arm Chops

RACK

Additional Instructions:

Mark "X" to select options: Anything unmarked will be put into Ground Lamb

- ☐ Rib Roast
☐ Rib Chops

LOIN

Additional Instructions:

"X" to select options: Anything unmarked will be put into Ground Lamb

- ☐ Chops
☐ Loin Roast Bone-In
☐ Loin Roast Boneless

LEG

Mark "X" to select options: Anything unmarked will be put into Ground Lamb

- | | |
|--|---|
| <input type="checkbox"/> Whole Bone-In | <input type="checkbox"/> Whole Boneless |
| <input type="checkbox"/> Cut in Half Bone-In | <input type="checkbox"/> Cut in Half Boneless |
| <input type="checkbox"/> Steaks | <input type="checkbox"/> Sirloin Chops |

OTHER

*Note: Vacuum
 Packaging ground
 lamb is an additional
 \$.75/lb and

"X" all that apply

- | | | | | |
|---------------------------------|-------------------------------------|-------------|--|-----------------------------------|
| <input type="checkbox"/> Shanks | <input type="checkbox"/> Kabob | Ground Lamb | <input type="checkbox"/> Vacuum Sealed | <input type="checkbox"/> Chub Bag |
| <input type="checkbox"/> Stew | <input type="checkbox"/> Spare Ribs | | | |