

## Lamb Processing Guide

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**Email To: [processing@Byroncentermeats.com](mailto:processing@Byroncentermeats.com)**

Hours: 7am - 6pm Monday - Friday & 7am - 1pm Saturday

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

Phone Number: \_\_\_\_\_ Alternative Phone Number: \_\_\_\_\_

Address: \_\_\_\_\_

Email: \_\_\_\_\_

Purchased from: \_\_\_\_\_ Qty of Lamb (1 or 1/2): \_\_\_\_\_

Processing Whole = \$85.00 each.

Processing Half = \$45.00 each.

Standard Thickness is 3/4 inch on Lamb Steak, 1 inch on Lamb Chops.

**Mark the following cuts you want from your Lamb. All other items will be added to Ground Product.**

\_\_\_\_\_ Leg of Lamb → Whole: \_\_\_\_\_ Cut in 1/2: \_\_\_\_\_ Boneless: \_\_\_\_\_ Steaks: \_\_\_\_\_

**If you select both Lamb Chops and Rack of Lamb then you will receive 1/2 of the Product in each.**

\_\_\_\_\_ Lamb Chops → How thick? \_\_\_\_\_ How many per Package? \_\_\_\_\_

\_\_\_\_\_ Rack of Lamb

\_\_\_\_\_ Lamb Steak → How thick? \_\_\_\_\_ How many per Package? \_\_\_\_\_

\_\_\_\_\_ Lamb Shoulder Roast (Roasts are left whole, Avg. 3#)

\_\_\_\_\_ Lamb Shanks

\_\_\_\_\_ Lamb Stew Meat → What size package? 1: \_\_\_\_\_ 1½: \_\_\_\_\_ 2: \_\_\_\_\_ Total Pounds? \_\_\_\_\_

\_\_\_\_\_ Ground Lamb → What size package? 1: \_\_\_\_\_ 1½: \_\_\_\_\_ 2: \_\_\_\_\_

Special Instructions: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

