

# Hollenbaugh Hometown Meat Market

## Custom Lamb Processing Sheet

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

Customer Phone: \_\_\_\_\_

Weight: \_\_\_\_\_ Lb. x \$0.\_\_\_\_ Per Lb. + \$\_\_\_\_\_ Kill Fee + Sausage/Processed Products \$\_\_\_\_\_ = \$\_\_\_\_\_ Total Processing

Roasts  2-3 LB  3-4 LB  Leave Whole Other \_\_\_\_\_

Chop Thickness: ¾" OR 1" OR 1¼" OR Other \_\_\_\_\_

Chops per Package: 2 OR 4 OR 6 OR 8

### Shoulder:

- Bone In Shoulder Roasts OR  Boneless Shoulder Roasts
- Shoulder Chops
- Shanks
- Osso Bucco
- Soup Bones
- Other \_\_\_\_\_

### Loin:

- Chops
- Sirloin Chops
- Rack of Lamb (May be  Whole,  Frenched, or  Crown Roast (Please check no more than TWO)
- Other \_\_\_\_\_

### Ribs:

- Spare Ribs

### Leg:

- Bone in Leg of Lamb OR  Boneless Leg of Lamb
- Kabob Meat
- Stew Meat
- Other \_\_\_\_\_

Ground Lamb:  1 LB  1.5 LB  2 LB  Patties \_\_\_\_\_

### Sausage:

- Italian Sweet – Bulk OR Links
- French Merguez – Bulk OR Links
- Rosemary Garlic – Bulk OR Links
- Fresh Kolbassi – Bulk OR Links
- Smoked Kolbassi Links
- Other \_\_\_\_\_

Please indicate how many and package size

**Note:** One or two flavors is the maximum amount for sausage per animal,  
Patties, Sausage, and Processed Products will be an additional price/Lb.

Heart  Liver

The Lamb on this Custom Lamb Processing Sheet is  
**NOT FOR SALE**