

Example Breakdown of Lamb Order

Live weight of lamb: 102 lb @ \$3.25/lb live weight: \$331.50

(Payable to Lynn Roberts)

Processing fees (**Payable to butcher, upon collection of meat from Manchester MD¹**):

Butchering	@ \$25.00/head	\$25.00
Cutting and wrapping (51 lb hanging weight*) @ \$0.80/lb		\$40.80
Vacuum seal and labeling @ \$0.30/lb		\$15.30
Rendering fee		\$5.00

Total processing fee: \$86.10

Total cost (51 lb hanging weight) \$417.60

(In this example, the total for the lamb, including butcher's fees, is \$8.19/lb hanging weight; take-home weight will be less, depending on whether you select bone-in or boneless cuts)

Example cutting order and yield of meat:

Legs: bone in _____
 boned and rolled _____
 ¾" steaks _____
 butterflied _____ (x 2; whole; approx. 4.5 lb each for 100-lb lamb)
 1" shish kabobs

Shoulders: whole (bone-in roast) (x 2; approx. 4.25 lb each for 100-lb lamb)
 boned/rolled _____ (x 1)
 stew (1 lb/pkg) _____
 chops/shoulder _____
 ground lamb

Chops (loins): 1 ¼" (yielded 7 packages of 2 loin chops, averaging 0.56 lb/pkg); Number per pkg. _____
 1"; Number per pkg. _____

Chops (ribs): 1 ¼" (expect 8 packages of 2 rib chops if selected); Number per pkg. _____
OR Rib Rack (French) (expect two racks, each 1 ¼ lb for 100-lb lamb)

Shanks: yes (expect 2 packages of 2 shanks if selected)
 no (converted to ground lamb)

Spareribs: yes (expect 2 packages of lamb spareribs, each approx. 2 lb for 100-lb lamb)
 no

Ground lamb: yielded approx. 7 lb of ground lamb; yield will be less if shanks selected

Other: approx.. 1 lb of sliced lamb liver; 1 5-oz. package of lamb heart; 1 4-oz. package of lamb tongue; 1 4-oz. package of lamb kidneys; 1 3-oz. package of lamb spleen; 1.5 lb. of bones for soup.

¹ If collecting lamb from Manchester MD is an issue, you are welcome to collect the lamb from our farm for no additional fee.

* Note: for hanging weights of 50 lb and less (live weight less than approximately 100 lb), the cutting and wrapping fee becomes a fixed \$40, independent of weight. Vacuum seal and labeling charge per lb still applies, as do butchering and rendering fees.

Here is a photo of what to expect from a 108-lb lamb once it's been processed, sealed, and vacuum wrapped. The plastic bin in question is 16" W x 11.5" D x 7" H. A whole lamb will likely yield approximately 2 cubic feet of packaged cuts. This will fit in the freezer compartment of most freezers that come with standard refrigerators. For comparison, a milk crate contains slightly more than one cubic foot.

We expect most of our lambs will be in the 90-120 lb size range.

