

Example Breakdown of Lamb Order

Live weight of lamb: 102 lb Hanging weight 51 lb @\$6.50/lb live weight: \$331.50

(Payable to Lynn Roberts)

Processing fees (*I pay the butcher directly; please reimburse me*): \$115.00

Total cost (51 lb hanging weight) \$446.50

(In this example, the total cost for a lamb, including butcher's fees, amounts to \$8.75/lb hanging weight; take-home weight will be less and total cost higher, depending on whether you select bone-in or boneless cuts)

Example cutting order and yield of meat:

SHANKS (4 per lamb) Whole Stew Ground for Burger (7 lb total, including some from neck)

SHOULDERS (2 per lamb) Chops Roast (bone in or boneless) (two 4.25-lb roasts) Stew Ground for Burger

RACK (2 per lamb; 1 loin roast per lamb. Choose rib roast or chops for each rack, and loin chops or loin chops)

Loin Roast Rib Roast (two 1.25-lb Frenched racks) Loin Chops (7 packages of 2 loin chops, 0.56 lb/pkg) Rib Chops

RIBS (2 per lamb) Whole with Pocket (two 2-lb sparerib racks) Riblets Ground for Burger

LEGS (2 per lamb) Whole Cut in Half Leg of Lamb Chops

Roast – Bone In or Boneless (two 5-lb boneless legs)

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

(See next page for photo)

Here is a photo of what to expect from a 100-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 90-110 lb size range.

