

### ***Frequently Asked Questions Concerning Cutting Orders***

- 1) **Vacuum sealed** vs paper. Your lamb will keep much better if vacuum sealed and flash-frozen than if stored in paper. We do not recommend the latter.
- 2) **Shanks**. In our opinion, shanks are one of the tastiest cuts of the lamb (braised until the meat is falling off the bone), but if you prefer, you can request they be converted to ground lamb or stew meat. There are four shanks (two foreshanks and two hindshanks) per whole lamb (two per half lamb). We typically request that the butcher package one of the smaller foreshanks with one larger hindshanks per package. Two shanks packaged in this manner make a nice meal for approx. three people.
- 3) **Shoulders**. There are two shoulders per whole lamb. If you want stew meat, shoulders are a good source. They are also delicious as bone-in roasts or boneless (grilled). Or if you really like ground lamb, each shoulder should provide you with several pounds of such. Some people are especially fond of shoulder chops. It's all up to you!
- 4) **Rack**. There are two racks per whole lamb. A rack consists of two sections: the loin section and the rib section. The rib section can be separated into rib chops, or left together as a rib roast ("rack of lamb"); you must choose one *or* the other for each rack. The loin can be left entire as a loin roast (one per whole lamb, so unavailable as an option for half lambs), or cut into loin chops; you must choose one *or* the other.
- 5) **Ribs** (perhaps better known as "lamb breast"). This is a relatively fatty cut of meat; there are two per whole lamb. Choose "whole with pocket" and cook as you would spareribs (or bone it yourself if you wish a boned and rolled lamb breast roast), or select "riblets" (to have the breast cut apart as appetizer-sized ribs) or "ground for burger".
- 6) **Legs**. There are two per whole lamb (the front legs being the "shoulder"). We recommend a bone-in roast if you wish to roast it in the oven (the bone adds flavor), or as a boneless roast if you prefer to grill it (or roast it stuffed).
- 7) **Neck**. There is one per whole lamb; not available as an option on half-lambs. If you wish the neck as a roast (small – might provide a somewhat boney roast for two people), request it under "other". Otherwise we recommend having it converted to ground lamb.

Note that if you request all of your cuts as bone-in roasts (shanks, shoulders, rib and loin chops, whole with pocket, bone-in legs, neck) – there will be NO bones for soup. Nor will there be much in the way of trimmings for ground lamb or stew meat.

We ask the butcher to save all of the offal (liver, kidneys, heart) and transfer it to one large box. Our customers are welcome to as much as they wish. This way customers who don't wish any don't need to dispose of it, and customers who want it can have as much as they can use. We do not ask the butcher to save the heads, as we have found that most of our customers do not care to receive them.