

## Ordering Lambs from Lucky Lane Farm

### ***About Our Farm***

Lucky Lane Farm is located in northern Baltimore County, approximately 20 miles north of Baltimore. We strive to produce 100% grassfed lamb, raised as nature intended in a sustainable manner.

Our lambs are Perendales, a dual-purpose meat and fiber breed. This breed originated in New Zealand, where they emphasize “low input” animal husbandry, with a minimum of interventions (such as treating for parasites). We do have fleeces available, in both white and “black” (usually a dark brown) or silver. We also have machine-washable lambskin rugs for \$225-300 each, depending on size, color, and quality.

Our lambs are born in March and April, just as grass is beginning to grow. After spending their first few days of life in a barn, they are turned out onto pasture with their mothers. They may receive supplemental hay (before the grass is mature enough to enable grazing). They do not receive hormones or antibiotics as growth promoters. They are not fed grain, nor are they finished on grain, as is common with feedlot lambs. They therefore tend to be both leaner and smaller than the lamb you may be used to encountering in the supermarket.

### ***How To Order Our Lambs***

We sell lambs by the half or by the whole. Our price is based on hanging weight; this is roughly half of live weight. Thus, a whole lamb will weigh approximately 100-120 lb (live weight), which converts to 50-60 lb (hanging weight). Your takehome weight will be less than the hanging weight depending on how much you request as bone-in vs boneless cuts. We request a nonrefundable deposit of \$50 (*please make checks payable to Lynn Roberts*) by **November 1** of each year. *At this time, please also submit your cutting order.* (We are more than happy to help you fill these out! We assign preferences for larger vs smaller lambs **in the order in which we receive your cutting order**) The lambs will be cut according to your specifications, vacuum-sealed in plastic, and frozen. In buying a whole (or a half) lamb, you may find yourself with cuts you’ve never cooked before. Let us know if you need recipes – we have many delicious options for each cut!

This year our lambs are scheduled to go to the butcher on Monday, December 9. They will be ready for collection from our farm that weekend, at which time payment is due in full. We will notify you when your lamb has gone to the butcher; we can pay the butcher their fees when we collect the lambs if you’ll reimburse us when you come to collect your lamb.

The photo below shows 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.



Below you'll find a breakdown of a lamb, showing cuts received and total cost. *Please note: weight of cuts will vary with hanging weight of lamb. We expect this year's lambs to average close to 120 lb live weight or 55-60 lb hanging weight.*

Live weight of lamb: 108 lb      hanging weight 51 lb @\$8.00/lb hanging weight: \$408.00  
*(payable to Lynn Roberts)*

Processing fees (*Payable to Lynn Roberts to reimburse me for fees I pay butcher in Gettysburg PA; can be part of same check/Zelle payment as for lamb itself*):

Butchering, cutting, sealing and labeling	\$125.00
Ground lamb (assume 7 lb at \$1.50/lb, less if shanks selected)	\$10.50

Total processing fee: \$135.50

**Total cost (51 lb hanging weight) \$543.50**

Example cutting order and yield of meat:

**Shanks:** expect 2 foreshanks and 2 hindshanks per lamb, if selected. Shanks tend to weigh 1-2 lb each. Smaller lambs (~ 100 lb) yield small shanks; larger lambs yield large, meaty shanks. In this example we forgot to request shanks so it was all converted to ground lamb, so we ended up with 7 lb of ground lamb. Had we asked for the shanks whole, the ground lamb yield would have been roughly 4 lb from a whole lamb.

**Legs:** There are **two** (hind) legs per lamb (the front legs are the "shoulders"). in this example, we requested both legs be butterflied; the whole lamb yielded two 4.5-lb butterflied legs.

**Rack:** The rack can be prepared either as rib chops, or as a rack of lamb (two whole racks of lamb per whole lamb; racks can be cut in half if desired). Our current butcher cannot guarantee being able to cut the chine bone, so we recommend rib chops rather than racks of lamb. In this example, we received two 1.25-lb full racks of lamb from a whole lamb. Alternatively, each whole lamb should yield about 14 rib chops, depending on thickness. Note that rib chops tend to have less meat than loin chops (1.25 lb/7 chops = 0.18 lb per chop).

**Loin:** I usually request my loin cut up as loin chops, though you could ask to leave them whole as a loin roast. Expect about 14 loin chops per lamb, depending on thickness (half as many for Barnsley loin chops); for 1.25" chops and a 51-lb hanging weight, a package of two loin chops will average between 0.5-0.6 lb.

**Shoulder:** you should expect two bone-in shoulder roasts per whole lamb, each weighing ~ 4-4.5 lb (if square cut) for a 50-lb hanging weight. Boned and rolled, shoulder or arm chops, and stew meat are also popular options.

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

**Keep in mind:** if you ask for all of your lamb as bone-in cuts, there will be less in the way of "trimmings" for ground lamb, and fewer soup bones. The more of your lamb you request as boneless cuts, the lower your "take-home" weight will be.

If you like, you can request the lamb "breast" (spareribs) as a cut; this will reduce your yield of ground lamb. Personally, I find lamb spareribs quite fatty. You could also request some of the breast as lamb riblets (these make a very tasty appetizer) with the rest being ground.