

Frequently Asked Questions Concerning Cutting Orders

- 1) **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 hindshank per package. Two shanks packaged in this manner make a nice meal for approx. three people.
- 2) **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).
- 3) **Rack.** There are two racks per whole lamb. A rack 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. At present, our butcher can’t guarantee being able to cut the chine bone on racks of lamb; we therefore recommend rib chops.
- 4) **Loin:** this can be left entire as a loin roast, or cut into loin chops; you must choose one *or* the other. A “Barnsley” chop is not double thickness, but is a slice through across both sides of the loin.
- 5) **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 (one of my very favorite cuts!) 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!

Not on cutting form, but may be available by request:

- 6) **Ribs** (perhaps better known as “lamb breast”). This is a relatively fatty cut of meat; there are two per whole lamb. The default is usually to convert it to ground lamb. You might want to request “riblets” (to have the bony part of the breast cut apart as appetizer-sized riblets), with the rest being ground.
- 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), you can request it. 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; we ask them to do the same with nice soup bones. 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.