

## How to Fabricate a Lamb

### How much meat is on a lamb?

**Hanging Weight**– also known as **dressed weight** or **carcass weight** – is what you get when you remove the parts that are inedible like the hide, feet, head, some of the bones and most of the innards.

The dressing percentage for most lambs is about 54%. A 100 lb. lamb will have a hanging weight or dressed weight of approx. 54lbs.

### Is that how much I take home?

No. You take home the finished cuts or “yield”. The percentage of the hanging weight that remains is the “yield” and is **generally between 55% - 70% of hanging weight**. This percentage varies based on several factors including:

- **Bone-in vs. boneless cuts** – This will dramatically affect yield; more boneless cuts lower the yield.
- **The amount of fat remaining on the meat cuts** – The yield will vary based on how much surface fat the cutter leaves on the cuts.
- **A lamb that dresses at 50 lbs. will usually yield between 35- 40 lbs. of take-home meat.**
- **A whole lamb costs you around \$10.00 per pound of take-home meat.**

### What sort of cuts will I get?

You specify with the processor or with us how you want your lamb cut and packaged, according to your tastes and needs. Because the carcass and yield are relatively small compared to buying even a quarter beef or half a hog, your options are somewhat limited. Even so, we are happy to walk you through the process and help you determine which cuts will be most useful and give you the most yield for your money.

### How much freezer space will I need for my lamb?

Plan on approximately one cubic foot of freezer space for every 15-20 pounds of meat. The interior of a milk crate is slightly more than a cubic foot. For a lamb, you will need 2 cu. Ft of freezer space. A whole, processed lamb will likely fit in the freezer that comes with your refrigerator.

Typically, we send our lambs to process between 6 and 7 months old – 95lbs. to 105lbs.; we wean at 5 months. Timing will depend on desires of the client, size, weight, etc...

REMEMBER...lamb is a young sheep. Lamb does not require aging and will be ready in several days for pickup or delivery.

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There are **five** sections to Lambs, remember there are two of each section (one on each side of the animal) they are as follows:

**The Loin** – Most commonly known for the Chops. Typically, you want to cut these on the thicker side (1.25” or 1.5”), since they are smaller cuts. You can also cut the Loin as Roasts either Bone-In or Bone Out.

**The Rib** – Most commonly known for whole Racks. You can also have them cut into Chops, like the loin chops the thick the better.

**The Shanks** – There are typically two Fore Shanks and two Hind Shanks; each piece can be whole, cut into Osso Bucco, or deboned and the meat added to the ground beef.

**The Legs** – Most commonly known as Leg of Lamb. These we can either, leave whole, cut them in half, cut specific size roasts or cut steaks out of them.

**The Shoulder** – There are several ways to have these processed, Whole, Roasts, Chops or Ground; ground is the most common.

**Plain Ground** – in 1lb. or 2lb. packages.

**Organs, Bones, Tongue** – if desired please indicate; for dog food, stock, etc.

**What to expect (steaks are 3/4’ thick; may change based on personal choices)**

- 16 Shoulder chops
- 16 Lamb chops
- 16 Loin chops
- 4 Shanks (2 fore, 2 hind)
- 2 Packages of stew meat
- 2 bone-in leg roasts
- 10bs. of ground lamb
- Heart, liver, kidneys, tongue, tail, etc...

### Doing the math

**Price of your lamb (agreed upon price based on size, age, weight; typically, \$350 to \$400) PLUS Process, Cut and Wrap, \$95 for paper, \$115 for vacuum sealed, PLUS delivery if desired.**

**I DO NOT mark up the price of process, cut and wrap... taking the lamb to the processor and picking it up and returning the finished meat to the ranch is included in the agreed upon price of the lamb.**

**Estimate price per pound (ALL IN) - \$350 + \$95 / 45lbs. = \$9.88lb.**

**You pay the processor or send me as your agent; cost of processing \$95 to \$115.**

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**Total cost without delivery \$445.**

**Cost of transportation – I charge \$1.25 per loaded mile**

**Example – Leaning Cedar Ranch to Energy Corridor home Houston, distance 64 miles (128 round trip)  $\$1.25 / \text{mile} \times 64 = \$80$  delivery charge. Your new cost per pound is \$11.66.**

**Total cost with delivery \$525.**

### Cost Breakdown

<b>\$350</b>	<b>Lamb</b>	<b>Paid to rancher</b>
<b>\$95</b>	<b>Processing</b>	<b>Paid to Processor (self or through agent)</b>
<b>\$80</b>	<b>Delivery</b>	<b>Paid to rancher</b>