

CUTTING SUGGESTIONS FOR LAMB

Whereas beef, bison, venison, and veal carcasses are typically split in half, goat and lamb carcasses are generally left whole. However, to avoid confusion, the cutting options listed below are for a half-carcass. The bone structure and the muscle position of goat carcasses and lamb carcasses are quite similar, so only one cutting list is described for both types of animals.

If you are buying a freezer lamb or goat, chances are you will be purchasing the entire animal, since it is quite small. Thus remember that you can choose two options from each of the primal sections listed. Hanging yields for lambs are typically 45 to 55 percent of live weight, and the typical meat yields are usually 40 to 45 percent of live weight. Hanging yields for goats vary greatly, but 45 percent is average. As with beef, prices are usually determined by the hanging weight of the carcass, plus additional fees for killing, wrapping, cutting, and transporting.

FORESADDLE PRIMAL SECTIONS AND RETAIL CUTS

BREAST: *The breast lies beneath the ribs.*

Option 1: Breast of lamb and riblets

Option 2: Boneless rolled breast and riblets

RIB (OR HOTEL RACK): *The rib section lies along the top of the animal, just behind the shoulder.*

Option 1: Rack of lamb

- One rib roast (or rack of lamb), containing 6 to 8 ribs

Option 2: Rib chops

SHANKS: *There are four shanks per animal, two from the front and two from the rear. Thus, you can specify how you would like each of the four leg shanks cut.*

Option 1: Whole shanks

Option 2: Cross cut shanks

Option 3: Ground lamb

NECK

Option 1: Neck slices

Option 2: Ground lamb

SHOULDER: *The shoulder is the top front of the lamb or goat.*

Option 1: Chops

- Shoulder blade chops
- Shoulder arm chops

Option 2: Saratoga chops

- Boneless Saratoga chops
- Stew meat or kabobs

Option 3: 1 Boneless square-cut shoulder roast

Option 4: Rolled boneless shoulder roast

Option 5: Cubed meat and ground lamb

- Stew meat or kebabs
- Ground lamb