



Buying a lamb

We generally slaughter our lambs between the ages of 9 and 12 months. We can take your lamb to slaughter and you would be responsible for the slaughter cost.

To reserve a lamb, we ask for a deposit of \$100 plus the slaughter fee which is \$45. After butchering, we charge \$6.75 a pound for the hanging weight. (Weight of the carcass before butchering).

What you get:

This is an approximate breakdown of what one customer got from a year old lamb, hanging weight 39. There are many choices on the cut sheet. We can help you figure it out.

Cut of meat	Total weight	Price we would charge by the cut
Stew	3.6 pounds	\$32.00
Ground	7.5 pounds	\$67.70
Half Leg	7 pounds	\$70.00
Leg	6.7 pounds	\$67.00
Heart & kidney	.7 pounds	\$4.20
Liver	1.2 pounds	\$7.30
Loin chops	1.5 pounds	\$17.70
Rib chops	3.0 pounds	\$36.00
Shanks	1.9 pounds	\$12.60
Shoulder roast	5.0 pounds	\$48.00
Total	38.1 pounds	\$362.50

Price of a 39 pound lamb when bought “whole” \$308.25