

Ordering Your Gourmet Whole lamb

Whole lamb, custom cut, now available. Also, USDA inspected individual cuts available. We raise grass-fed, Icelandic and Finn sheep. Icelandic lamb meat is known for its tenderness and mild flavor. It is often described as gourmet meat. Finn sheep produce lean, succulent meat with a delicate and mild flavor. Our sheep are grass-fed and raised on our small family farm. No chemicals, No added growth hormones, No antibiotics, No pesticides, No herbicides are used on our farm.

How much does it cost and how much am I getting?

What is the cost? Each lamb order is different as it is based on the individual animal. Our price is \$12.00/lb of hanging weight. This includes the cost of the lamb, butchering fees, custom cut, shrink wrapped and local delivery.

We ask for a \$200 deposit at the time of ordering, with the remainder due at delivery.

How much meat and freezer space? A typical whole lamb has a hanging weight (also known as dressing weight) that is approximately 54% of the live weight. For example, a 100 lb lamb will have a hanging weight of about 54 lbs. After butchering, the yield of usable meat typically ranges from 55% to 70% of the hanging weight, depending on the cuts selected and the amount of fat and bone removed.

What cuts do you get? You will work directly with our butcher, Log City Meats in Dundee, NY and they will walk you through custom cut selection- they are excellent at explaining the process and providing options that fit you best. I will send you their cut sheet. Log City Meats LLC, 4648 Log City Rd, Dundee, NY 14837 (607) 243-5221

Common whole lamb cuts: Boneless Shoulder Roast, Ground Lamb, Kabob & Stew Meat French or Crown Rack, Loin Roast, Tenderloin, Sirloin Chops, Bone-in Leg Roast, Bone-in Leg-of-Lamb (Frenched or American)

How long will it last? Your lamb will stay fresh in the freezer for 12-18 months. How long does it take to get the order? Usually 2-3 weeks after the lamb is sent to the butcher. We will contact you to let you know the hanging weight, your remaining balance and schedule delivery/pick up. “Buy Local, Eat Local”