

University of Wisconsin  
Bucky's Butchery  
UW Meat Laboratory  
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## **Whole Lamb Information**

Thinking about ordering a whole lamb from Bucky's Butchery? Here's some helpful information you should know before placing your order:

Our lambs will typically weigh about 70 lb hanging weight. We currently charge \$4.00/lb\* hanging weight for a whole lamb. This price includes the meat and cut/wrap/freeze. You can expect to take home about 55% of the hanging weight from a side depending on how you have things cut (bone-in vs. boneless). Typical cuts from our lambs are listed below (\*Note\* these are estimates as every animal yields differently). Any unwanted cuts can be included in ground/sausage meat.

If you get 1 ¼" thick chops:

### **Whole Lamb**

2 Legs of Lamb (can be cut in half or into chops)  
4-6 Sirloin Chops  
12-18 Loin Chops  
2 Racks of Lamb (or 10-14 Rib chops)  
2 Racks of Riblets  
2-4 Arm Chops  
8-12 Shoulder chops (can be cut into roasts)  
4 Shanks  
3-6 Neck Slices  
4-6 lbs Sausage/ground lamb

Average total take home weight = ~38 lbs

Average total cost = \$280.00

Average take home cost/lb = \$7.37/lb

\*Prices are subject to change