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Leg 1 — Whole



One per package.

Leg 2 — Half



One per package.

Shoulder 1



If the shoulder is large it is cut into two roasts.

One per package.

**Shoulder 2—
Steaks**



The second shoulder is cut into steaks.

An average lamb provides 6—7 steaks .

Two steaks per package.

Shoulder Steaks



Depending on the direction of the cut, the shoulder steaks will look different.

Both cuts are included in the Standard Salt Spring Cut.

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Shanks



Two per package.

Loin—Racks



An average sized lamb will provide two 6—8 rib racks.

One rack per package.

Loin—Chops



An average sized lamb will provide 8—10 loin chops

4 chops per package.

Ribs—Riblets



4 riblets per average sized lamb.

Two riblets per package.

Breast



One per package.

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Neck



An average sized lamb neck will be cut into 3—4 sections

Two per package.

Stew



An average sized lamb will provide 2 lbs of stew meat.

1 lb per package.

Kidneys



Two per package.

**Liver, Heart,
Tongue**



Packaged separately.

Whole Lamb



The above cuts were from a 53lb lamb.