



Canfield Farms Locker Lamb Order Form

Cost:

A live whole lamb is \$200, and half is \$125. A \$50 deposit reserves your lamb, and the balance for the live lamb is due to us before you pick up your meat. You pay the kill and cut/wrap fee directly to the butcher when you pick up your meat. At Kelso's, the kill fee is typically \$40 per animal (split if you buy half a lamb) and cut/wrap is typically \$.60/lb hanging weight (with a minimum charge of \$45). (Check with Kelso's or your own butcher for current pricing; these are cited just to give you a ballpark estimate.) You can expect a 6 month old lamb to hang at 40-50 lbs. Usually the entire lamb will cost you just under \$300, including cut & wrap. This is typically about 20% less than what you'd pay for the same set of cuts at a grocery store. A leg roast alone at the grocery store is over \$50, and a crown roast is over \$100! We take lamb reservations first-come, first-served.

Time Frame:

Our lambs are born in April, and we plan to butcher when they are about six-nine months old. So market-weight lambs should be available October-December. If you prefer, we can sell you a smaller lamb earlier in the season. We'll be in contact you when it's close to butcher time, to check your availability to pick up your meat.

What to Expect:

Before your lamb is brought to the butcher (or the day after), you need to call them to discuss your cut list. They will custom cut and wrap your lamb according to your preferences, and they'll walk you through several decisions you need to make, such as whether you want stew meat or ground, roasts or steaks, etc. Don't forget that sheep only have 13 pairs of ribs, four legs etc- so don't try to ask for six shanks, or everything cut into rib chops! 😊



We'll drop the lamb off at the butcher on a pre-arranged date. That day or the next, they will want someone pick up the hide and offal. State law no longer allows butchers to send this byproduct to a rendering plant, so they now consider this the responsibility of the owner of the animal. It helps us a lot if you can take your own offal, but if that's not possible, we can take it for you. There are three ways to dispose of offal: tightly wrap it and put it in your regular household garbage pick-up, compost it, or sometimes people who live on acreage choose to offer it up to nature by leaving it outdoors. Scavengers will clean up every ounce, usually in one day! The hides are beautiful as tanned leather, we can recommend a tanner if you wish. Be sure to tell the butcher ahead of time if you want the hide (head on or off), or any organ meat or other unusual cuts.

The butcher will call you when your frozen meat is ready for pickup- usually a week or so later. A whole lamb, cut and wrapped, amounts to about an average cooler-full of meat, can fit into an above-the-fridge style freezer. Above is a picture of what a typical market-weight lamb renders in the freezer (minus the bones, if you choose to also keep those). An 80-lb lamb has a hanging weight of about 45 lbs, which results in about 34 lbs of packaged meat, plus the bones.

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Contact:

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Lamb Reservation Form – Detach & Mail

Name	Phone
Address	City, State, Zip \$
Email address	Amount paid <input type="checkbox"/> cash <input type="checkbox"/> check