



## Canfield Farms Locker Lamb Order Form

### **Cost:**

A live whole lamb is \$200. A \$50 deposit reserves your lamb. The balance for the live lamb, plus the \$60 slaughter fee is due to us before you pick up your meat. You pay the cut/wrap fee directly to the butcher when you pick up your meat. At Kelso's, cut/wrap is typically \$.60/lb hanging weight, with a minimum charge of \$45. (Check with Kelso's for current pricing.) You can expect a 6 month old lamb to hang at 40-50 lbs. Usually the entire lamb will cost you just over \$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. Lambs usually sell out months in advance, so get your reservation sent early!

### **Time Frame:**

Our lambs are born in April, and we plan to butcher when they are about 5-12 months old. So market-weight lambs should be available September-March. If you prefer, we can sell you a smaller "light lamb" for BBQ or roasting. 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. 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. Otherwise, we compost or dispose of them.

The butcher will call you when your frozen meat is ready for pickup- usually the week following slaughter. 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 85-lb lamb has a hanging weight of about 42 lbs, which results in about 32 lbs of packaged meat, plus the bones.

### **Contact:**

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### Lamb Reservation Form – Detach & Mail

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