

Lamb/ Chevon

Lamb Primal Cut Yields

Primal	% of Carcass	Lbs. of Carcass*	Lbs. of Meat**
Shoulder	26%	16 lbs.	11.5 lbs.
Rib	9%	6 lbs.	4.4 lbs.
Foreshank/ Breast	15%	9 lbs.	6.5 lbs.
Loin	7%	4 lbs.	3 lbs.
Leg	43%	27 lbs.	19 lbs.
Total	100%	62 lbs.	44.4 lbs.

*-- Totals based on a 120 lb. animal.

**-- 72% of the carcass weight is lost while making cuts and more if cuts are made boneless. Depending on trimming more weight may be lost.

Chevon (Goat) Primal Cut Yields

Primal	% of Carcass	Lbs. of Carcass*	Lbs. of Meat**
Shoulder	30%	10.5 lbs.	7.6 lbs.
Rib	11%	3.8 lbs.	2.7 lbs.
Loin	14%	5 lbs.	3.7 lbs.
Leg	32%	11.2 lbs.	8 lbs.
Neck/ Foreleg/ Breast	13%	4.5 lbs.	3.2 lbs.
Total	100%	35 lbs.	25.2 lbs.

*-- Totals based on a 70 lb. animal.

**-- 72% of the carcass weight is lost while making cuts and more if cuts are made boneless. Depending on trimming more weight may be lost.

Lamb and Chevon (Goat) have very similar cuts, the yields for goat are a bit smaller than lamb.

The Shoulder- Can be left whole, made in to roasts, made into chops, or ground. Chops received will be arm or blade. The thickness is preferred around 1" thick.

The Rib- The rib can be left as a whole rack or cut into chops. Rib chops are recommended to be cut thicker because they are small. Frenching ribs, removing the meat in between the ends of the ribs, is possible upon request.

The Loin- Commonly known for the chops; bone-in or boneless roasts can also be made. The thickness is recommended around 1 ½".

The Leg- One of the most common cuts in goat and lamb; can be left whole, cut into halves, sliced into steaks, deboned for a boneless roast, or ground into ground lamb.

Ground Lamb/ Chevon- For grilling, sauces, or pan frying. Ground lamb is made from the trimmings from the lamb/ goat. Can also be seasoned into sausage.



Our Products...

All meats are produced in the five Southern Maryland counties of Anne Arundel, Calvert, Charles, Prince George's, and St. Mary's. The SMM product line includes beef, pork, lamb, goat, poultry, rabbit, and bison. Some farms are able to arrange custom meat cuts to meet customer needs.

Each farm raises, feeds and finishes its animals according to its own style and preference, however, all farms pledge to:

- Uphold strict standards of quality
- Provide humane care and handling
- Used clearly defined terms when describing their raising and finishing practices.

Our Pledge to you...

"We treat our animals humanely; our animals are never fed animal by-products and we are conscientious stewards of the environment... [Read the full pledge on our website.]

www.southernmarylandmeats.com

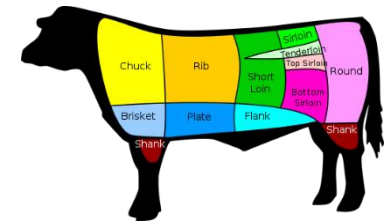
301-274-1922 ext.1

Sources:

Faquier's Finest Meat Processing
Newgrass Farm
Normanton Farms, LLC.
Chicken Thistle Farm
The Examiner
Olson's Woodville Meats

A guide to filling out a processor's cut sheet.

From this.....



To this.....



"Goodness you can trust, fresh from the farm!"



Southern Maryland Meats is a program of the Southern Maryland Agriculture Development Commission (SMADC)

www.smadc.com

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Beef

Beef Primal Cut Yields			
Primal	% of Carcass	Lbs. of Carcass*	Amount of Meat**
Chuck	26%	210 lbs.	140.7 lbs.
Brisket & Shank	10%	80 lbs.	53.6 lbs.
Rib	10%	80 lbs.	53.6 lbs.
Short Plate & Flank	10 %	80 lbs.	53.6 lbs.
Short Loin	8%	65 lbs.	43.6 lbs.
Sirloin	9%	73 lbs.	48.9 lbs.
Round	27%	218 lbs.	146 lbs.
Total	100%	806 lbs. Carcass	540 lbs. of Meat

*-- Totals based on a 1,300 lb. animal.
 **-- 67% of the carcass weight is lost while making cuts and more if cuts are made boneless. Depending on trimming more weight may be lost.

The Chuck- A very flavorful section for roasts and can be ground into hamburger or cut for stew meat. Sometimes a combination of roasts and hamburger can be arranged. There are approximately 4 to 5 chuck roasts per side. The roasts usually have the bone in but can also be deboned. Not recommended for steaks due to fibrous nature. But if steaks are requested, be sure to specify the thickness. The thickness can be from 1" to 2" with 1 ¼" preferred.

The Rib- A high quality section of beef with excellent marbling for roasts or steaks. The most commonly requested steak from the rib is the Ribeye or Delmonico, a boneless steak. A combination of roasts and steaks [approx. 10 steaks or 3 small roasts per side] can be processed if ordering large carcass portions.

The Short Loin- Contains the best and most flavorful cuts of beef for steaks [approx. 10 1" steaks per side]; either bone in T-Bone and Porterhouse steaks OR boneless Filet and New York strips. The T-bone and Porterhouse steaks are a great buy because they contain the Filet on one side and the New York strip on the other. The short loin is usually cut into steaks but you can get the whole tenderloin roast along with New York Strips. Recommended thickness from 1" to 2" with 1 ¼" being preferred.

The Sirloin- Ideal for steaks and also the increasingly popular Tri-tip Roast. Sirloins steaks can be cut into smaller servings or left as larger sections [approx. 8 sirloins per side]. Recommended thickness from 1" to 2" with 1 ¼" being preferred.

The Round- The leanest portion of beef; suitable for roasts, steaks, or hamburger. Eye of Round is often kept as a roast but can also be sliced into steaks or ground into hamburger. Rump roasts are usually deboned and tied or can be ground. Top and bottom round can be sectioned into roasts, sliced into steaks or ground for lean hamburger.

Miscellaneous Items:

The Flank- For marinating and grilling. Can be ground into hamburger or left whole [approx. 1 flank per side].

The Short Ribs- For slow cooking; can also be ground into hamburger. Approximately 4 lbs. short ribs per side. Recommended cutting 1" thick and 3" wide.

The Brisket- Ideal for smoking, slow cooking, corning, and sometimes ground; as it contains more fat. The brisket is usually left in roast size, 1 roast per side.

The Stew Meat- For slow cooking and stews. Usually 6- 1 lb. packages of stew meat per side. If more is desired other sections of beef can be cut into stew beef.

Ground Beef- For grilling, sauces, and economical meals. Hamburger is made from the trimmings from the beef. If more hamburger is desired more sections of beef can be cut and placed into the ground beef. 65 lbs. of ground beef per side. Usually in 1 lb. packages; larger package sizes are available upon request.

Soup Bones- For soups or pet treats. Portions of the shank bone cut and placed into 1 ½ lb. packages; 3-4 packages per side of beef.

Organs- If desired request heart and other edible offal. [Liver, Heart, Oxtail, Tongue, Tripe]

Always ask the producer what cuts they suggest; they know their meat and can give the best you guidance on how to get the best value out of your purchase. They can also advise you which processor to use and even how to cook the cuts you get.

Pork

Pork Primal Cut Yields			
Primal	% of Carcass	Lbs. of Carcass*	Lbs. of Meat**
Shoulder	25%	32 lbs.	23.7 lbs.
Loin	22%	30 lbs.	22.2 lbs.
Side/ Belly	23%	31 lbs.	22.9 lbs.
Leg/Ham	30 %	40 lbs.	29.6 lbs.
Total	100%	133 lbs.	98.4 lbs.

*-- Totals based on a 250 lb. animal.
 **--74% of the carcass weight is lost while making cuts and more if cuts are made boneless. Depending on trimming more weight may be lost.

The Shoulder- A flavorful section for roasts, chops, or ground into ground pork. The shoulder is broken up into two sections, the Boston Butt and the Picnic. The thickness can be from ¾" to 1 ½ ", depending on cooking preference.

The Loin- Contains the best cuts of pork; can be bone in or boneless. A combination of roasts and chops can be processed if ordering in large carcass portions. The thickness can be from ¾" to 1 ½ ", depending on cooking preference.

The Side or Belly- Commonly known for bacon. Curing or smoking can be done to the side and then can be sliced into bacon. The belly can also be ground for ground pork.

The Ham- Usually smoked or cured, can be sliced for ham steaks or left whole. The thickness of ham steaks varies from ¾" to 1 ½" depending on your preference.

Miscellaneous:

The Ribs- For grilling or slow cooking, can be left whole as Spareribs, cut into smaller sections, or deboned and ground

Sausage- For grilling, sauces, pan frying, and economical meals. Ground pork is made from the trimmings or undesired cuts of pork. Ground pork can be seasoned and made into sausage. Taste the processor's sausage blends to see which is best. Some processors will have a minimum amount they will make into sausage. Sausage links can also be made. Additional charges may be added for sausage.

Organs, Hocks, and Jowl- If desired request heart and other edible offal. [Liver]