

# Locker Lamb – Frequently Asked Questions

Q: Q: What exactly am I buying?

When you purchase a locker lamb, you're buying a portion of a farm-raised lamb (either a whole or half). The cost is based on the hanging weight at the butcher, and it includes all processing, cut & wrap. You'll end up with a freezer full of packaged lamb — customized to your preferred cuts — ready to cook and enjoy.

Q: Q: How does pricing work?

Our locker lamb is sold by the hanging weight at \$7.50 per lb, and this price includes processing (cut & wrap).

Q: Q: What is “hanging weight”?

Hanging weight is the weight of the lamb after slaughter, before it's cut into individual cuts. A 150 lb live lamb typically yields about 75–85 lbs hanging weight.

Q: Q: How much meat will I actually take home?

From a whole lamb, you can expect about 55–65 lbs of packaged meat. A half lamb usually yields 27–32 lbs of packaged meat, depending on your chosen cuts.

Q: Q: Can I buy a half lamb instead of a whole?

Yes! We offer both whole and half lambs. A half lamb is a great option for smaller households or first-time buyers.

Q: Q: What cuts are included?

You'll receive a mix of popular cuts such as lamb chops, leg of lamb (roast or steaks), shoulder roasts, ribs, stew meat, and ground lamb. The butcher will work with you on customizing your order (bone-in vs boneless, roast sizes, etc.).

Q: Q: How do I reserve one?

We require a \$100 nonrefundable deposit to reserve your locker lamb. This will be applied toward your final balance.

Q: Q: When will my lamb be ready?

Lambs go to the butcher at about 150 lbs live weight. Processing and cut & wrap usually take 2–3 weeks. We'll notify you when your order is ready for pickup directly from the butcher.

Q: Q: Where do I pick up my lamb?

You'll pick up your frozen, packaged lamb directly from our farm

Q: Q: How much freezer space do I need?

A whole lamb requires about 2–3 cubic feet of freezer space. A half lamb typically needs 1–1.5 cubic feet. A small chest freezer or the top freezer of a standard fridge is usually enough for a half lamb.