

Freezer Lamb Information



November 9, 2024

So you are interested in purchasing some freezer lamb from Food Raised Right but you are a little unclear about the process. At Food Raised Right, we are here to simplify the process as much as possible.

First, a little bit about our farm.

Our lamb never receives hormones or animal by-products in its feed. Everything we sell was raised on our farm from conception so we know everything that ever goes into all of our sheep. The sheep are wool and hair type lambs (if you have a preference) and are harvested and processed at a USDA inspected facility. They will go through a dry ageing process (think Rocky beating up the beef in the cooler) before they are cut to your specifications.

Now, for the process.

We make appointments for the entire year in the spring. Once you decide you want to put the best lamb you can find in your freezer, you give me a call, text, email or messenger. You tell me around what time of year (July-September) you want your freezer lamb and we will try to accommodate that as closely as we can.

We will drop off the lamb to the USDA Processor on their assigned date and they will be harvested. The weight of product received will vary based on a few things;

1. The amount of water that comes out during the dry aging process.
2. Your choice of cuts (the more bones in your cuts, the more weight you'll get back)
3. The weight of the lamb when harvested. Our lambs weigh around 100-120Lb (live weight) at harvest.

Cost of the lamb:

Once I drop the lamb off at the processor, I will email you an invoice. Unlike our beef, where we charge on the hanging weight and you pay for the processing (\$125 is what Copey's charges), for lamb, we charge a flat fee of \$275 per lamb. This fee includes the purchase of the animal and the processing. It's that easy!!!

Included with your emailed invoice is the processor's contact information and what is called the "Cut Sheet". This is what the processor will fill out when you call to tell them how you want your lamb cut. Things to consider when you call are; How many chops you want per package, if you want lesser valued cuts such as shoulder roast back as steaks or as ground lamb, how much (if any) of your ground lamb you want pattied in burgers or thickness of chops/steaks. This is a much easier job than it sounds and the processor is used to walking new customers through this step.

After the lamb has hung and dry aged, they will cut it to your specifications, vacuum pack and freeze it. Once it is frozen they will call you to tell you it's ready for you to pick it up.

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10 steps to make you a lamb aficionado:

1. You tell me when you want your lamb delivered.
2. I deliver the lamb to the USDA inspected processor.
3. I email you an invoice with a "Cut Sheet" and you call the processor.
4. The carcass hangs, going through the dry ageing process and you pay FRR before you pick up your lamb.
5. The processor cuts, grinds, vacuum packs and freezes your lamb.
6. The processor calls you when it is ready to be picked up.
7. Bring a cooler to pick up your lamb at the processor.
8. Put the lamb into a deep freeze at home.
9. Cook.
10. Enjoy. (I suggest Kofta Kebabs with Tzatziki Sauce!)

Additional notes:

1. We will be offering online bill pay this year. We will also be offering a 3% discount for cash or check payments.
2. If you haven't cooked lamb before, we will warn you that there is a learning curve when it comes to preparing it. We would suggest that you buy a pound or two of lamb from us to try before you commit to a whole lamb. Not that we don't think you'll love it, it's just that we want you to be satisfied and confident with your purchase.

Happy Trails,

Food Raised Right

& the Furbees

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Furbee Family Farm