

KATAHDIN SHEEP / LAMB

All **sheep** at Twin Brook Camillus Farm, LLC are grass-fed (hay in winter), and the **lambs** nurse milk in the open fields until their mother weans them. We offer sheep loose minerals for their optimum health.

Katahdin are hardy, adaptable, low maintenance **sheep** that produce superior **lamb** crops and lean, meaty carcasses. Ewes have parasite resistance and high fertility prolificacy, and a strong instinct for good mothering ability. Most birth in the field, needing little human assistance.

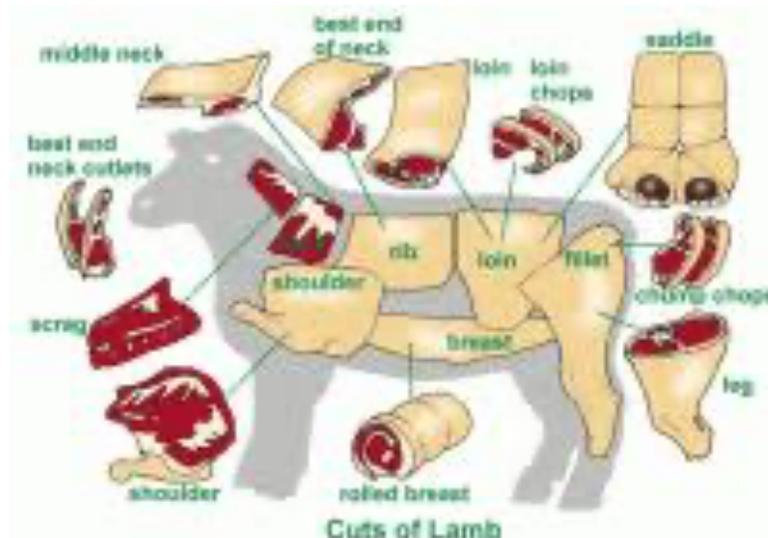
Lamb is typically less than a year old, and **mutton** is produced from older animals. Most lambs are marketed at about 6-8 months old (but the more desirable age is 6-12 months), weighing about 140 pounds and yielding approximately 46-49 pounds of edible lean retail lamb cuts, semi-boneless, which is anywhere from 28%-50% dressing percentage. Meat color is light pink to red. Mature sheep weigh from 80 pounds to 400 pounds.

Animals gaining weight rapidly are usually in good condition and the meat derived from their carcasses will be fatter, juicier and richer in flavor.
[Dressing percentage for beef is 60% / pork 70%]

The **lamb carcass** is broken into four primals: 1/ front, 2/ leg, 3/ loin, and 4/ flank.

The **lamb** front is then broken into four sub-primals: a/ shoulder, b/ neck, c/ fore shank, and d/ breast.

The **lamb** leg can be left whole or split into leg shank and butt portion
The **loin** consists of two parts: the rib and loin.



Lamb meat is more **expensive** than other meats because there is less total meat per animal butchered and the carcass yield is lower than most other meat animals. ... It's because of the **lamb** being smaller than a pig or a steer, but still having a high cost per pound live.

How **Lamb** is sold: Most farmers sell lamb by live weight per whole animal, and the customer assumes the butcher fee. If USDA butchered, lamb meat can be sold retail cuts.

Katahdin are a non-dairy breed, but a ewe milked once a day can produce between a pint and a quart of milk per day.

VISITING: If you are visiting our farm, you may view sheep with their lambs at a distance so that there is no stress to the animal. Never put your hand near a sheep's molars (teeth) as they have very strong jaws and sharp teeth which could cause a permanent injury.

Sheep are intelligent and can learn their own name and can recognize at last 50 individuals' faces and remember them for years. They can also tell if other sheep and humans are happy or sad, stressed or calm, by reading facial expressions. Sheep wag their tails when they are stroked and affectionally nuzzle and head-butt to get attention.