

further mixed with water to about a quart to each cow. This is poured on to the bran, about 3 pounds to each cow, and well mixed."

### Carcass Mutton and Lamb.

From an Illinois Bulletin on Market Classes and Grades of Meat, by Louis D. Hall.

Various styles of dressing mutton and lamb carcasses are used for different branches of the trade, and since the market value depends upon the manner of dressing, as well as the grade of meat, both are usually specified in mutton and lamb quotations. Plain or round-dressed sheep and lambs have the pelt, head and toes removed, and fore leg folded at the knee; they are opened only from the cod or bag to the breast, split about half way through the breast bone, and a spread-stick placed inside the fore ribs. This is the style most commonly used in dressing sheep, and the best grades of lambs are usually dressed in the same manner. Caul-dressed carcasses have the ribs and flanks turned outward, and fastened back with set-sticks, and the caul wrapped about the legs and laid over the inside of carcass, the object being to improve the appearance, prevent drying out, and in some cases (especially in lambs) to furnish the fat necessary for proper cooking. The lowest grades of sheep and all grades of lambs are caul-dressed. The term "pelt on" refers to lambs from which the pelt and head have not been removed. This style is generally confined to light lambs. They are opened the same as round lambs, and in some markets are dressed with back-sets, and caul laid over the belly. Sheep and lambs dressed either plain, round, or "pelt on" are quoted "pluck in" and "pluck out." The pluck consists of the heart, lungs, liver and windpipe, and is either left attached to the carcass or removed, as indicated by these terms. Lambs are generally sold "pluck in," and sheep "pluck out."

The grade and the value of a carcass depend chiefly upon its form, quality, covering and weight. Good width in proportion to length, together with compactness and smooth, even outlines, are the essential points of good shape. This implies a thick loin, broad back, well-meated ribs, a full, thick middle from shoulder to leg; plump, thick legs, filled well down on the shanks, and smoothly-covered shoulders. Covering refers to the fatness of the carcass. It is essential because of its influence on the appearance of the dressed sheep, quality of meat, and shrinkage both in storage and in cooking. The fat should be smooth and even over the entire carcass, but only in the most highly finished sheep are the legs and shanks completely covered. The kidney fat should be well developed, but not excessive; it is an important indication of finish. The lowest grades of carcasses have practically no outside. The flesh should be firm and fine-grained. The color varies from light-pink in lambs to dull red in mature mutton; the fat should be clear white. In lambs, the brisket is soft and red, and the ribs and shank-bones are colored by blood vessels. In mature sheep, the bones are white and hard. Weight is of greatest importance in lambs, though it is of importance in all classes.

The carcass is usually divided between the twelfth and thirteenth ribs, yielding about 49 per cent. saddle and 51 per cent. rack. Subdivisions of the saddle and rack are quoted as wholesale cuts to some extent. The cuts derived from the saddle are the leg and loin, separated at the hip-bone, and including two-thirds and one-third, respectively, of the weight of the saddle. The rack is made into a stew and a short rack, by separating ten ribs (the third to twelfth, inclusive) from the shoulder and breast, as shown in the illustration. The short rack includes two-fifths and the stew three-fifths the weight of the rack. The short rack has the highest market value per pound of the wholesale cuts, and the legs, loin and stew are valued in the order named. Legs of mutton and lamb were formerly quoted and sold at higher prices than the ribs, but retail demand for the latter has, during the last ten or fifteen years, gradually overtaken and exceeded the demand for legs.

Choice, good, medium and common are grades. About one-fourth inch fat over the loin is considered most desirable for choice saddles of medium weight. Since the legs make up two-thirds the weight of a saddle, and sell at about one-sixth higher price per pound, the importance of that portion of the saddle is apparent. Aside from thickness and shape of leg and loin, saddles may grade low by reason of a deficiency in general quality, as coarse bone or soft, uneven covering. The proportion of kidney-fat, its color and brittleness, are also important factors. It is customary, in most markets, to quote mutton saddles by classes, as wether, ewe, and yearling saddles. Weights of saddles commonly handled are 20 to 50 pounds, and the majority average 20 to 30 pounds. Choice and good saddles are, on the whole, somewhat heavier than medium and common grades.

Only a small percentage of saddles are cut up in wholesale markets. A "long saddle" con-

sists of a regular saddle and short rack in one piece; in other words, it is the portion of a carcass that remains when a stew or chuck is cut from it. Legs and loins are cut principally from good and choice saddles.

Regular or "market" racks are graded choice, good, medium, and common. Thickness and quality of flesh, proper thickness of covering on the back and ribs, and absence of coarseness, are essential points in grading racks. The "eye of mutton" is of the same significance as in the case of saddles. The rib cut, or short rack,

other parts of the carcass, is due to the demand for rib chops, which exceeds that for any other cut of mutton. Short racks are largely used by hotels, restaurants, dining-cars, etc., for French chops, which consist of a rib chop with the end of the rib trimmed clean of flesh and fat, leaving only the "eye of mutton" with its covering and bone.

A mutton stew (chuck, wing, slug, or rattle) is the shoulder, breast, and shank, in one piece, including nearly one-third of the carcass weight and two-fifths of the rack. The more important factors in determining their grade are thickness, grain and color of flesh, and quality of bone, indicated by the ribs, shanks and shoulder-blades. This is the cheapest cut of the carcass, frequently selling at less than one-third the price of short racks, and one-half that of legs of the same grade.

Lambs are more largely sold in the carcass than sheep, owing both to their smaller size and to the greater relative demand for cheaper cuts of lamb than of mutton. It is estimated that one-fourth to one-third of the wholesale lamb trade consists of cuts. The methods of cutting and proportions of the various cuts are identical with those of mutton. Lamb saddles and racks, however, are still less commonly cut up than these of mutton.

The grading of lamb cuts is also similar in general to that of mutton cuts. About one-eighth inch of fat over the loin and ribs is desired in choice lambs, and a marked variation in either direction from this amount throws the cut into one of the lower grades, according to the degree of excess or deficiency. The color of flesh in cuts of lamb is lighter or more pinkish red than in mutton. The depth, grain and firmness of flesh and quality of bone, are points of prime importance. As in mutton cuts, the short rack has the highest market value, followed by the legs, loin and stew.

### LAMBS.

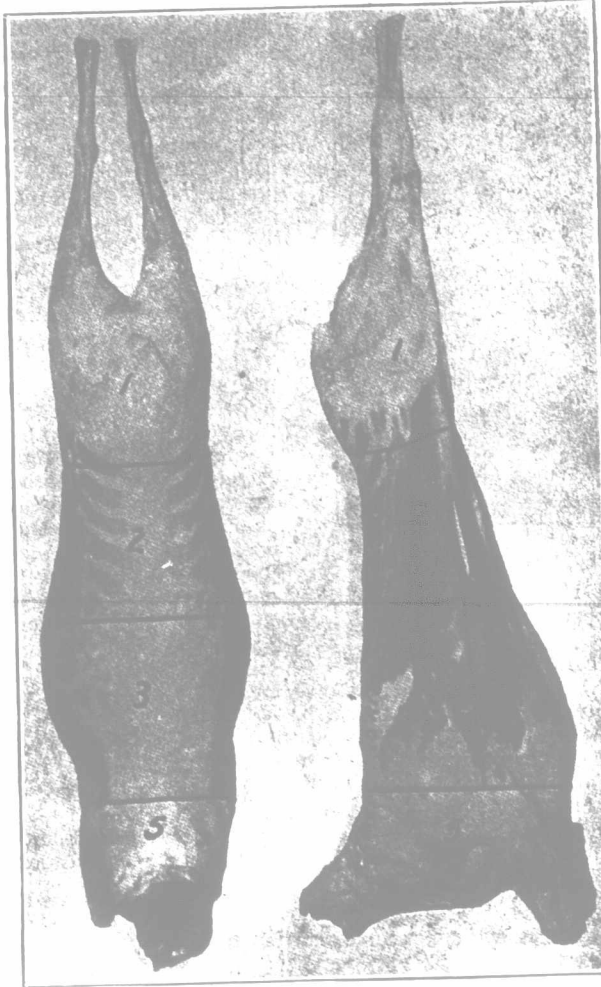
Carcasses of sheep that are more immature than yearlings are classed as lambs. The difference in degree of maturity is indicated principally by lighter color and finer grain of flesh, redder and softer bones, and a break-joint that is smoother and more moist to the touch, combined generally with lighter weight of carcass. Sex is not specified in lamb quotations, and only in fancy trade is discrimination made in favor of wether lambs.

About two-thirds to three-fourths of the wholesale mutton and lamb trade consists of lambs, and they are sold chiefly to city dealers.

The grades of lambs are choice, good, medium, common and culls. The grade is determined more largely by quality and weight, and less by form and covering, than is the case with carcass mutton. Quality of flesh and bone is especially important, for the reasons stated in describing veal. Weight is a matter of much significance in selecting lambs, and a decided preference is shown for weights well below those of yearlings, because the latter are to some extent sold as heavy lambs. Dressed lambs seldom exceed 50 pounds in weight, but no distinct line can be drawn between the two classes either in weight or degree of maturity. The minimum weight of lambs is about 15 pounds, and few carcasses weigh less than 20 pounds. Form and covering are of most importance in the choice and good grades. Plump legs; full, wide backs and loins, and thick flanks and breasts, are the principal points by which good form is judged. In covering, lambs are not as fully developed as yearlings. The back and loin should be well covered, but much less fat is found, especially on the legs and ribs, than in other classes of dressed sheep. Medium and common lambs are, as a rule, caul-dressed; the choice grade is principally round-dressed, and good lambs either caul or round. All grades of caul and round lambs are quoted both "pluck in" and "pluck out."

The term "genuine" is used during April, May and June, to differentiate early spring lambs from other lambs which resemble "springers" in quality and weight, such as frozen lambs stored since the previous summer, and light "yearling lambs." It is gradually dropped after the arrival of the regular supply of spring lambs in May and June.

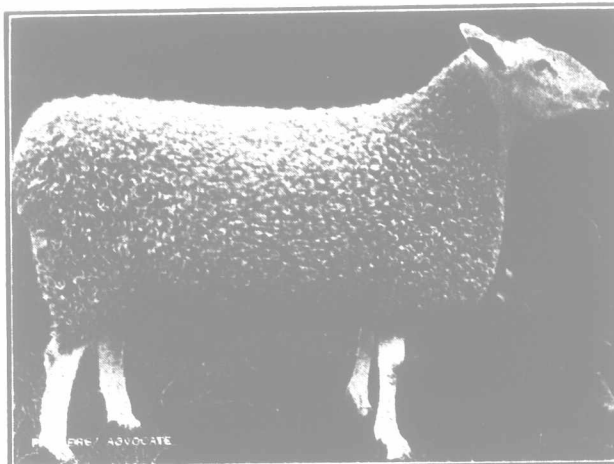
Winter ("hothouse" or "incubator") lambs are light, young lambs which precede genuine spring lambs in the market by two or three months, being in season from January until May, and a small number being available for Christmas trade. They are similar to early spring lambs, but are of lighter weights, and show better development in proportion to their age. They consist principally of native country-dressed lambs, six or seven weeks old. They weigh 20 to 45 pounds, and the bulk, 30 to 40 pounds, gross. They are dressed "pelt on" and "pluck in," with two back-sets, and the caul placed over the belly. They are principally shipped to produce commission firms or direct to hotels, restaurants and clubs, instead of passing through the large wholesale markets. Being marketed in advance of the spring-lamb season, they sell at high prices, and are taken by the most select trade. The few that are sold in retail markets are sold by the quarter, and not by the pound.



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|----------------|--------------------------|
| 1. Leg.        | 1 and 2. Saddle.         |
| 2. Loin.       | 3, 4 and 5. Rack.        |
| 3. Short rack. | 1, 2 and 3. Long saddle. |
| 4. Breast.     | 2 and 3. Back.           |
| 5. Chuck.      | 4 and 5. Stew.           |

though only two-fifths the weight of the rack, represents about two-thirds of its value, and must be considered accordingly in grading. Quality and proportion of bone are indicated by the ribs and shanks, as in carcass mutton. The shape of neck indicates whether the rack is from a wether, ewe or buck. The range of weights is the same as that of saddles, viz., 20 to 50 lbs., with the bulk from 20 to 30 lbs.

Short or "hotel" racks, or ribs, are made from medium to choice racks, and graded similarly to them. They are cut 8 to 12 ribs long in various markets, and in some cases are made "shoulder on," but usually contain only 9 or



Border Leicester Ram.  
Champion at Royal Show, England.

10 ribs. They are quoted both "blade in," or regular, and "blade out" or "shoulder raised," a premium of one cent per pound being charged for the latter. As explained in describing beef ribs, the shoulder blade is a valuable indication of the age of the carcass and quality of the bone, being a white, soft cartilage in young, well-fed sheep, and gradually changing to bone according to the age and development of the animal. The high value of the short rack, compared with