Thank you for your interest in the Ohio 4-H publication 194R Sheep Resource Handbook (2011). The following pages show the areas in which significant changes have been made to the 2000 edition. Pages with only minor changes are not included.

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To the Member

After you have made the decision to take a sheep project, it is important that you know what type of animal you are looking for, how to feed it, diseases it may have, management practices, and many other important concepts.

By teaching you these matters through information and experience, this project will make it possible for you to produce a high-quality and safe product—in other words, lamb that the consumer wants to buy. To have a successful project you must be willing to study and review the information contained in this handbook and apply it.

The 4-H member project books contain activities that enhance learning from the information gained in this handbook.

History

Sheep originated in Asia 10,000–20,000 years ago. Scientists believe they looked like goats and had horns and coarse hair. Over several generations, the hair turned to wool.

For thousands of years, sheep have provided food and clothing for humans. Sometimes, they have been used as pack animals. In the past 200–300 years, they have become important providers of meat.

As new countries settled, sheep spread throughout the world. They are now raised in almost every country, with Australia and Mongolia being the leading sheep-producing countries.

Sheep were brought to North America by Spanish and English settlers. Columbus brought the animals to the New World on his second voyage in 1493. Sheep were shipped to Virginia from England in 1609. As people moved west across the United States, sheep went with them. Approximately 75 percent of the sheep in the United States are now west of the Mississippi River.

Sheep are found on many farms in Ohio. They can be a good source of income with two important products—wool and meat.
Chapter 2

Selection: The First Step

Ways to Start Your Project

There are several ways to start your market lamb and/or sheep breeding project. One is to select a lamb or lambs from your parents’ or your own ewe flock. Another is to purchase a market lamb or a breeding sheep from an established sheep producer in your county or area. Sheep producers provide many outstanding sheep each year for sale on the farm or through sheep sales.

Selecting Your Lamb

Selection of a project animal should be done carefully, with consideration given to breed, size, and quality. Size and quality are especially important, and while management and nutrition have great influence on both, it is a big help to begin with a good animal.

At the same time, however, while you want to select the best lambs you can possibly afford, be sure that the price you pay is consistent with your objectives. For the beginner, who is learning about feeding, management, etc., good quality lambs bought at a modest price may be the wisest investment. Purchasing livestock at high prices does not guarantee success nor mean easier management.

A successful project outcome requires the lamb to have a desirable genetic background and an excellent environment while in your care.

This handbook will give you the information you need to select good quality sheep. But before discussing the characteristics of size and conformation that indicate good quality, it will be helpful (1) to review the parts of a lamb and (2) identify some of the breeds commonly available.

Sheep selection and evaluation consists of making a careful analysis of animals and measuring them against a commonly accepted ideal. Both visual (or phenotypic) and genetic (or genotypic) evaluation is important. Training in livestock or sheep selection is important because it gives you practical experience in making individual decisions and supporting those decisions verbally. Most importantly, skills in sheep selection will help you identify the individual animal that will add the desired traits to a breeding sheep flock.

How to be a good judge:

- Study pictures of ideal animals.
- Select animals based on ideal you have studied.
- Review judging terminology.
- Learn the different parts of the live animal and carcass.
- Have a clearly defined “mental picture” of the ideal animal.
- Make a quick and accurate observation or decision.
- Be able to evaluate what you see.
- Be confident and honest.
- Be able to defend the decisions you made—think on your feet.
The main points to consider in judging market lambs are structure, type, muscling, and finish. (See Figures 3 and 4.) Evaluation of carcass merit is an estimate that measures the relationship between finish and muscle.

To be successful in raising and selecting sheep, you should know the names of the various parts of the animal and their locations on the animal's body. Using industry-accepted terms helps you know what to look for and to accurately describe an animal’s traits (Figure 1).
This knowledge should be permanent, at least for as long as you are involved in raising and showing sheep. When talking to fellow 4-H members, a breeder, or a judge, you will want to sound knowledgeable about your 4-H project. So take some time now to study the following diagram and become thoroughly familiar with all the indicated parts of a lamb.

Size Considerations

Regardless of breed, it is important when selecting your project lambs to select ones at the right size. Select a size that is appropriate to the amount of time you have from project start until fair time. Know the dates of your fair and figure the number of days you will be feeding your lamb. Lambs will generally be purchased at 10–14 weeks of age and will weigh 60–90 pounds.
Most lamb projects are started in April or early May. Market lambs at fair time should weigh 100 pounds or more, with ideal being 115–140 pounds. Minimum weight varies due to individual fair requirements. An average lamb on a good ration will gain 0.60 to 0.80 pounds per day. Feed your lamb with a weight goal in mind, leaving margins for extreme hot weather, sickness, and other unforeseen problems.

The following chart may help you in selection:

<table>
<thead>
<tr>
<th>Days Until Showing</th>
<th>Purchase Weight</th>
<th>Total Gain</th>
<th>Final Weight (rounded)</th>
</tr>
</thead>
<tbody>
<tr>
<td>100</td>
<td>50</td>
<td>68</td>
<td>118</td>
</tr>
<tr>
<td>100</td>
<td>65</td>
<td>68</td>
<td>133</td>
</tr>
<tr>
<td>100</td>
<td>80</td>
<td>68</td>
<td>148</td>
</tr>
<tr>
<td>80</td>
<td>50</td>
<td>54.4</td>
<td>104</td>
</tr>
<tr>
<td>80</td>
<td>65</td>
<td>54.4</td>
<td>119</td>
</tr>
<tr>
<td>80</td>
<td>80</td>
<td>54.4</td>
<td>134</td>
</tr>
<tr>
<td>60</td>
<td>50</td>
<td>40.8</td>
<td>91</td>
</tr>
<tr>
<td>60</td>
<td>65</td>
<td>40.8</td>
<td>106</td>
</tr>
<tr>
<td>60</td>
<td>80</td>
<td>40.8</td>
<td>121</td>
</tr>
</tbody>
</table>

When selecting size, don’t forget to consider frame size as well. Frame size plays an important part in the weight of your lamb. If you have a large-framed lamb, it can carry 130 pounds much easier and better than a smaller framed animal. The smaller framed lamb will appear to be fatter. Also, if you are buying two or more lambs, choose animals that are similar in frame size and weight.

Selecting the Right Type of Lamb

A good lamb should catch your eye when you first see it. Select lambs with enough length of body and leg to denote growthiness but with good muscle development over the hindsaddle and in the rear legs. Avoid short, fat, and early-maturing lambs or rangy, narrow types that lack muscle development or ruggedness.

1. Balance
2. Size and scale (Height, length and width)
3. Depth of body
4. Length of body
5. Levelness of rump
6. Length of hindsaddle
7. Depth and fullness of leg
8. Trimness of middle (market lamb)
9. Correctness of feet, legs and pasterns
10. Length of head and neck
11. Trimness of breast

Figure 3
Conformation
An ideal market lamb is one that combines weight and frame, correctness, natural muscling, and trimness. The ideal market lamb weighs between 115 and 140 pounds, has adequate frame, is long-bodied, and is clean and trim throughout the front end and middle. Look for a strong, level topline. Your lamb should be especially long and level through the loin and rump (hindsaddle) standing on a sound, structurally correct set of feet and legs (Figure 3).

Balance
This is the proportion of body parts. The lamb should be strong-topped and level-rumped, with a long neck and head. It should also be clean and trim (Figure 3). Muscling should be uniform from shoulder getting progressively thicker through to dock.

Capacity
The body capacity should be moderately deep and square, with the ribs sprung wide throughout the chest cavity. The depth should continue the length of the animal’s body in a uniform manner from the fore flank to the rear flank (Figure 3). Body capacity is important for maintaining health, intake of feed, and adequate reproductive volume.

Muscle
The ideal market lamb should exhibit extra muscling through its top, hindsaddle, and leg. These are the areas from which the high-priced cuts of meat come from. An indication of muscling is thickness through the center of the leg. When viewed from the rear, the lamb should stand naturally with its legs wide apart. Natural thickness over the top will be visible with a slightly rounded appearance and good width, length, and depth of loin. There should also be good width and length of rump (Figure 4) and muscle expression in the forearm.

NOTE: Natural muscle is round, not square. If the animal is starting to square up over the loin edge, an assessment of over fatness should be made.

Figure 4

1. Correct turn of top
2. Thickness through center of leg
3. Length of leg muscle
4. Structurally correct rear legs
5. Squareness of rump
6. Depth of twist-inverted U (fat) or V (trim) shape in crotch area
7. High dock setting
8. Width between hind legs is an indicator of muscling
After viewing several lambs, you will soon realize that the angle at the hocks varies. The greater the degree to which this angle varies, the more incorrect the animal is and the more serious the fault (Figure 5).

The sickle-hocked lamb (Figure 5) has too much set or angle at the hock. In horses, this defect causes curbing, a bony growth on the back of the hock that develops because of strain on the joint. This can occur in sheep, but rarely does, because a sheep does not strain the hock to the same extent as a horse.

A more serious fault is a hind leg that is too straight, or post-legged (Figure 5). This condition changes the angulation of the bones at the hock and the stifle joint and shortens the stride. The patella (knee cap) at the stifle joint may be displaced resulting in a stifled, lame, unsound animal.

A lamb can also be bowlegged off the hind legs (Figure 5).

**Sheep Jaw Structure**

(See Figure 6.)

A. Undershot (Parrot-mouth)—in this situation the lower jaw is too short.

B. Overshot (Monkey-mouth)—the lower jaw is too long, and the teeth are in the front of the upper mouth pad.

C. Normal mouth—the top and bottom jaws are properly aligned. Note that the incisor teeth are flush with the pad on the upper jaw.

Unsound mouth diagrams such as A and B are inherited traits that interfere with the sheep’s ability to gather food.

**Figure 6**

(North Central Region Extension Publication #300)

**Finish**

Correct finish is important to determine the cutability (retail value) of a lamb. Finish is the amount of external fat on a lamb. To determine the amount of finish, handle the lamb over the backbone and ribs. Excessive prominence of the backbone and ribs shows a lack of finish. Too much finish is present when you cannot feel the backbone or ribs by normal handling methods. Correct finish is 0.15–0.25 inches of backfat.

Desirable traits in regard to finish include:
- smooth and uniform fat cover over the ribs;
- no excessive fullness in breast;
- a uniform fat cover of 0.15–0.25 inches.

Finish or Condition is evaluated in the:
- sternum
- over backbone and loin (12th and 13th rib)
- lower forerib
- upper rear rib
- flank
- twist

The measurement over the 12th and 13th rib is the only measurement used in the current USDA yield grade equation.
Judging Breeding Sheep

Breeding sheep classes are usually assumed to be purebred, and the animals are to be used for purebred breeding stock unless you are told otherwise. However, whether sire and dam shows have been growing in popularity. Although there are divisions that are purebred, there are also crossbred divisions. In both cases, the animals are intended to be judged as breeding sheep. Breeding sheep are judged on the same major points as market lambs. In addition, condition, size, soundness, breed and sex character, and fleece are considered.

**Condition**

Condition refers to the amount of fat. In breeding sheep, excess condition leads to reproductive problems. Over-fat ewes have trouble breeding and lambing. Ewes that are too thin also may have trouble breeding or raising lambs.

**Size**

Size is how big or heavy an animal is for its age. Skeletal frame and bone and muscle development are good indicators. Size between breeds varies. Frame and capacity are two different portions of total size. Frame is the height and length of an animal. Capacity is the depth and width of the animal’s body. A larger animal is not always more desirable than a smaller one. But, the animal should be large enough to grow and produce efficiently and should meet the breed standards for size.

**Soundness**

Soundness (skeletal correctness) in mouth, feet, legs and fleece are important in breeding sheep. The lower teeth should hit even with the upper pad. (See Figure 6.) Straight, strong legs and adequate bones are also desirable. The legs should be set squarely on the corners of the body. (See
Breeding Animals

In selecting breeding animals, consider the requirements to meet your needs. Set goals for the market for which you intend to produce, and then select breeding sheep to meet that goal. You might be trying to produce elite breeding stock for purebred operations, or perhaps to produce competitive wether lambs for exhibition, or perhaps to produce market lambs for direct marketing to consumers. Heredity and environment will affect the animals’ ability to meet these requirements.

When selecting breeding animals for your flock, define your objectives. Know what you want to do with your 4-H breeding sheep before you start buying animals. Ideal breeding sheep should be structurally correct (check the mouth for age and soundness, the testicles of rams to make sure they are correct in size and development), have adequate frame size and weight for their age, be in good body condition, and have correct breed and sex characteristics. (See Figure 8.)

Sheep can be approximately aged by the number of permanent incisors on their lower jaw. Lambs have eight temporary incisors. (See Figure 9.) Once a lamb reaches about one year of age, the center teeth are replaced by two permanent ones. The sheep then gets two more permanent teeth each year (one on each side of the center) until they reach four years of age. At age four, the sheep have all their permanent incisors.

**Things to look for:**
- Long life with reproductive efficiency.
- Efficient conversion of feedstuffs to meat and wool products.
- A type or pattern that will reproduce desirable carcass traits, fleece characteristics, or performance capabilities.
What about Hay?

For proper digestion, a sheep must have a certain amount of roughage in its ration. Hay should be fed in adequate amounts each day to keep the rumen of the lamb functioning properly. Breeding ewes will need more hay than market lambs. Roughage should be high in quality and fine-stemmed. Good quality roughages are those that are cut early. Feed a good quality legume hay (alfalfa). Green grass is not always a good idea because it contains too much water and does not provide enough fiber to the lamb. Additionally, many believe that a ground, pelleted form of hay in a complete ration or feed is enough. The addition of long stem (not ground) forage improves stimulation of the rumen even more through an event commonly referred to as scratch factor. This helps ruminal health and maximizes buffering capacity, reducing acid in the rumen. In other words, a certain amount of long stem forage is necessary at each feeding, regardless of the stage of production.

Depending upon the stage of production of the ewe flock, different amounts and qualities of hay can be fed. Ewe flocks on a maintenance diet can be fed a poorer quality hay than in late gestation.
Carcass evaluation is an important part of determining the success of lamb production. The ultimate goal of a market lamb project is to produce a wholesome, high-quality carcass that is trim and has a high degree of cutability.

Quality Grade

Quality grades are used to predict palatability characteristics such as: tenderness, juiciness, and flavor. The quality grade of an animal is based on two general considerations that influence carcass excellence: conformation and quality. Quality includes fatness, maturity, and other indicators of differences in palatability of the lean flesh such as flank streaking and firmness of the lean.

Conformation is the degree of total muscling in the carcass in relationship to the skeletal frame size and degree of finish, especially in the leg, rack, loin, and shoulder. Maturity is the age of the animal. The lamb is an immature sheep usually under 12 months that has not cut its first pair of permanent incisor teeth, or the meat is classified as mutton. The evaluation is based on physiological maturity (bone maturity), and not chronological maturity (actual age). When a lamb is physiologically mature, cartilage in the growth plate ossifies and turns to bone, meaning the animal is now classified as mutton. Flank streaking is the amount of fat on the surface of the flank muscle. (See Table 6.) Firmness of lean and fat is measured at the flank and is an indicator of carcass fatness. The lamb also must have a minimum amount of external fat (0.15 inch) covering the carcass to protect it from shrinking and drying out in the meat cooler.

The USDA quality grades for lambs and yearling carcasses are Prime, Choice, Good, and Utility. The majority of all quality graded lamb carcasses are Prime or Choice.

The quality grades for slaughter (mutton) carcasses are Choice, Good, Utility, and Cull.

Yield Grade

Yield grade refers to the expected yield of boneless, closely trimmed retail cuts. The five yield grades are numbered 1 through 5. Yield grade 1 is more desirable because it represents the highest yield of meat from the retail cuts, while yield grade 5 represents the lowest yield.

The amount of external fat plays the primary role in determining yield grade. The amount of fat is measured at the 12th rib above the loin eye muscle (Figure 58). As the amount of external fat increases, the percent of retail cuts decreases, with yield grade moving closer to 5.

Figure 58

Side view of a lamb which shows the location of the 12th rib site for backfat and loin eye area estimation.

If the carcasses are not ribbed, the muscle size can be estimated by evaluating the muscling in the leg and the width and fullness over the rack and loin.
The amount of external fat at the 12th–13th rib determines yield grade. To find yield grade use the following equation: $YG = 0.4 + (10 \times \text{adjusted fat thickness over the loin eye})$. Using this equation, the fat thickness range for each yield grade is as follows:

<table>
<thead>
<tr>
<th>Yield Grade</th>
<th>Adjusted Fat Thickness</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>0.07–0.15 inches</td>
</tr>
<tr>
<td>2</td>
<td>0.16–0.25 inches</td>
</tr>
<tr>
<td>3</td>
<td>0.26–0.35 inches</td>
</tr>
<tr>
<td>4</td>
<td>0.36–0.45 inches</td>
</tr>
<tr>
<td>5</td>
<td>0.46 inches and greater</td>
</tr>
</tbody>
</table>

Note: If a lamb does not have at least 0.07 inch fat over the loin eye, it cannot be U.S.D.A. graded (neither yield nor quality). An ideal fat thickness meeting the desired fatness for the lamb industry is 0.12 to 0.25, a very tight margin. Lambs that are leaner, less than 0.12, are considered to be ultra-lean and are not desired by the meat packing industry because they dry out in the cooler.

- Shorn lambs will have a higher dressing percent.

NOTE: Lambs with extremely high dressing percentages, greater than 56%, are usually exaggerated as a result of extreme feed deprivation or restriction from water. Withholding feed or water is not in line with good animal (livestock) care and handling and should be avoided at all costs.

Finish

Finish refers to the thickness and distribution of external fat. In the ribbed carcass, the degree of finish can be determined by observing the fat thickness directly over the top of the two loin eye muscles at the center of the longissimus muscle. This usually is an indication of the total fatness of the carcass. The ideal finish on a lamb is 0.12 to 0.25 inches of fat.

![Fat thickness Longissimus muscle](figure59.jpg)

The arrow on the left indicates where fat thickness is measured over the top, along the midpoint of the longissimus (loin) muscle.

Loin Eye Area

Direct measurement of the size of the loin eye muscle is possible if the carcasses are ribbed, cut so the loin eye muscle is visible (between the 12th...
and 13th rib). Then the loin eye area can be used as an indicator of muscling. The loin eye area can be measured using a plastic grid which has 20 dots or squares for each square inch. Place the grid on the cut surface of the loin eye and count all of the dots which touch the lean of the longissimus muscle, being sure not to include the small muscles which surround the longissimus. (See Figure 60.) Divide the number of dots by 20 and the result is loin eye area in square inches. The loin eye area should be recorded to the nearest 0.1 square inch. The normal range of the size of the loin eye is 2.0–3.0 square inches. Some extremely heavy-muscled lambs exceed 3.0 square inches in loin eye area. The industry average across commercial lambs, show lambs, and lambs marketed locally or through direct market channels is about a 2.7 square inch loin eye.

NOTE: Some exhibitors believe increasing the live weight of lambs for the show ring results in more product to the consumer. However, we have seen an increase in live weights over the last 25 years and no real significant change in loin eye area.

### Goals for Lamb Production
1. Average daily gain of 0.68 pounds or better.
2. 54 percent dressing for shorn lambs.
3. 50 percent of carcass in hindsaddle.
4. 2.5 square inches of ribeye area per 50 pounds of carcass.
5. 0.12–0.25 inch fat over center of the ribeye.
6. Choice quality grade or better.
7. Yield grade equals 1 or 2.

### Table 6

<table>
<thead>
<tr>
<th>Degrees of Flank Streakings</th>
<th>Abundant</th>
<th>Moderately Abundant</th>
<th>Slightly Abundant</th>
<th>Moderate</th>
<th>Modest</th>
<th>Slight</th>
<th>Traces</th>
<th>Practically Devoid</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maturity</td>
<td>Young Lamb</td>
<td>Older Lamb</td>
<td>Yearling Mutton</td>
<td>Mutton</td>
<td>Young Lamb</td>
<td>Older Lamb</td>
<td>Yearling Mutton</td>
<td>Mutton</td>
</tr>
<tr>
<td>Prime</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Choice</td>
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<td></td>
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<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Good</td>
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<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Utility</td>
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<td></td>
<td></td>
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<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cull</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Figure 60
Picture of loin eye with grid over it.
Actual size of this loin eye is 3.0 square inches.
Callipyge Gene

In recent years, a new heavy muscling trait has been identified in sheep. Many sheep producers have been referring to the trait as “double muscling.” Meat scientists say this trait is not like the double muscling found in cattle and hogs which is actually an increase in muscle cell number. In sheep, extreme heavy muscling or muscle hypertrophy is an increase in muscle cell size. Observations have suggested the muscle hypertrophy is of genetic origin and is capable of being passed from parent to offspring. Researchers have named the gene “callipyge” meaning “beautiful buttocks” (x=normal, X=callipyge). Lambs with the callipyge gene have much more muscle and less fat but also have tougher meat. This gene is undesirable because the meat for the loin muscle is so tough and unpalatable that it is not wanted by consumers.

Wholesale/Retail Cuts of Lamb

<table>
<thead>
<tr>
<th>Wholesale Cuts of Lamb</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Foresaddle = 50 percent</strong></td>
<td></td>
</tr>
<tr>
<td>Cut</td>
<td>Percent of Weight</td>
</tr>
<tr>
<td>1. Shoulder</td>
<td>25</td>
</tr>
<tr>
<td>2. Rack (rib)</td>
<td>11</td>
</tr>
<tr>
<td>3. Breast</td>
<td>10</td>
</tr>
<tr>
<td>4. Foreshank</td>
<td>4</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Hindsaddle = 50%</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cut</td>
<td>Percent of Weight</td>
</tr>
<tr>
<td>5. Leg</td>
<td>33</td>
</tr>
<tr>
<td>6. Loin</td>
<td>17</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>50</td>
</tr>
</tbody>
</table>

The hindsaddle composes 50 percent of the carcass weight, but approximately 65 percent of the carcass value.
Table 9

Percent of Boneless, Trimmed, Retail Cuts from Each Yield Grade

<table>
<thead>
<tr>
<th>Yield Grade</th>
<th>% Boneless, Trimmed Cuts from Leg, Loin, Rack and Shoulder</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>47.3 &gt;</td>
</tr>
<tr>
<td>2</td>
<td>45.4 to 47.2</td>
</tr>
<tr>
<td>3</td>
<td>43.7 to 45.3</td>
</tr>
<tr>
<td>4</td>
<td>41.9 to 43.6</td>
</tr>
<tr>
<td>5</td>
<td>&lt; 41.9</td>
</tr>
</tbody>
</table>

Table 10

Lamb Production and Consumption

U.S. consumption of lamb is 1.0 pounds per person per year on a carcass weight basis. Most lamb in the United States is consumed in the Northeast and in the western coastal states. New York and California are the top two states in lamb consumption.

Top U.S. states in sheep and lamb production (heads):

1. Texas 820,000
2. California 660,000
3. Wyoming 420,000
4. Colorado 410,000
5. South Dakota 305,000

Ohio ranks 13th—largest sheep producing state east of the Mississippi River. Ohio also ranks 6th in the number of sheep farms.

Top sheep-producing countries (heads):

1. China 146 million
2. Australia 85.7 million
3. India 64 million
4. Iran 53.8 million
5. Sudan 50.9 million

Many people think of New Zealand as an international force in sheep production. Although New Zealand is not in the top five, it does have the highest per capita sheep population, with 9.4 head of sheep per person.

You will probably find it interesting and perhaps useful to see how a market lamb contributes to the Consumer Market.

**Meats**

The illustration below (Figure 61) shows the location and names of the main or “wholesale” cuts of lamb that come from a market lamb. Remember, you are looking at one side of this lamb. There are two of each of these main cuts in a lamb. Blade chops come from the shoulder. Lamb chops come from the loin or rack. Crown roast comes from the rack. Everyone enjoys a roast leg of lamb.

*Figure 61*