

<i>Lamb Primal Cut</i>	<i>Retail Cut Name</i>	<i>Cookery Method</i>	<i>Specie</i>	<i>Primal</i>	<i>Retail Name</i>	<i>Cookery</i>
Breast	Ribs (Denver Style)	Dry/Moist	L	A	24	D/M
Leg	American Style Roast	Dry	L	E	1	D
	Center Slice	Dry	L	E	44	D
	Frenched Style Roast	Dry	L	E	16	D
	Leg Roast, Bnls	Dry	L	E	18	D
	Sirloin Chops	Dry	L	E	73	D
	Sirloin Half	Dry	L	E	31	D
Loin	Loin Chops	Dry	L	F	70	D
	Loin Roast	Dry	L	F	19	D
Rib	Rib Chops	Dry	L	H	71	D
	Rib Chops, Frenched	Dry	L	H	72	D
	Rib Roast	Dry	L	H	22	D
	Rib Roast, Frenched	Dry	L	H	23	D
Shoulder	Arm Chops	Dry/Moist	L	J	65	D/M
	Blade Chops	Dry/Moist	L	J	66	D/M
	Square Cut	Dry/Moist	L	J	33	D/M
Various	Shank	Moist	L	N	88	M