**Supplies Needed**
Live sheep with areas marked, stuffed lamb with areas marked or sheep parts chart and identification cards

*Source: Sheep Resource Handbook - Ohio State Publication*

**Situation**
You have been asked by the local sheep producers to prepare a display at your town festival to promote lamb and product education. You have decided to include the wholesale cuts of lamb in your display.

**Task**
Identify the Wholesale Cuts of meat.

**Directions**
Properly match the wholesale cut names with the correct wholesale cuts.

Show which wholesale cuts provide the most tender meat and explain why?
# Flash Cards

<table>
<thead>
<tr>
<th>Leg</th>
<th>Foreshank</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breast</td>
<td>Loin</td>
</tr>
<tr>
<td>Rack</td>
<td>Shoulder</td>
</tr>
</tbody>
</table>

## Answer Key

[Diagram of a sheep with labeled parts: Leg, Loin, Rib, Shoulder, Breast, Foreshank]