

## Lamb – Managed Organically

We are now accepting deposits for fall lambs. We have wholes and halves available. Please use the form below if you would like to purchase some. They will be available for pick up in late October.

Processing is \$75.00 per whole. Price is \$4.75 per lb. Hanging weight. A whole lamb's hanging weight is around 50 pounds. Take home weights are 20% - 30% less than hanging weight, due to the drying process and the cuts you choose from the butcher. On our 50 pound whole, you would be getting approx. 35 – 40 lbs. of meat for your freezer.

Cost Summary - \$75.00 (butcher) + 237.50 (Farm) = \$312.50 / approx. 40 pounds = \$7.81 pound. For safe, tender, lean lamb that came right from the farm. With your order you will know that you have supported a small, local, sustainable family farm.

Example cutting order for a whole lamb (28 – 40 pounds) –

Two legs of lamb (either left whole or cut in ½ for a smaller roast)

Two shoulder roasts (roast, steaks or ground lamb)

Rib or Rack (standing rib roast or rack or wonderful chops)

Two shanks (whole or cross cut)

Ground lamb, stew meat or kabob meat

Boneless cuts will obviously weigh less than cuts with the bone intact, but will not benefit from the rich flavor provided by the bones.

Please fill out the following form and mail it in with a 50.00 deposit to the address below.

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I want a:

\_\_\_\_\_ half 20 – 25 lbs. (take home approx. 14 – 20 lbs. of meat)

\_\_\_\_\_ whole 50 lbs. (take home approx. 28 – 40 lbs. of meat)

Do you prefer a light or a heavy whole or ½ ?

If so, please circle choice    LIGHT    HEAVY

\$50.00 deposit required with order form.

Your name:

Your email address:

Phone number:

Send payment and contact info to John Warnke, 4633 Essex Center Rd., St. Johns, MI 48879

We will email you when we have received your deposit. We look forward to serving you.