



**100% Grassfed Lamb raised on pasture in the
Ridge and Valley Region of Central Pennsylvania.**
We do not use growth hormones or prophylactic antibiotics.
Price/lb.

Roasts

Rack of lamb (rib)	\$15
Whole leg, bone-in	\$10
Boneless leg	\$12
Shoulder, bone-in	\$7
Boneless shoulder	\$8

Chops and Variety

Chops (loin or rib)	\$14
Stew meat	\$8
Ground	\$8
Sweet Italian Sausage	\$9
Whole Shank	\$6

Organs

Liver	\$4
Kidneys	\$4
Heart	\$2
Bones	\$2

Whole Lamb \$4.30/lb hanging weight plus processing (We require a \$50 non-refundable deposit when you place your order.)

Hanging weights average between 45 - 50 lbs. The amount of meat you take home is approximately 50% of hanging weight. **Our whole lamb orders are processed by Prestige Meats**, a family-owned and operated custom butcher shop. They charge a straight \$60 fee to process a lamb. A delivery charge will be applied if we transport your order to a distribution site. Likewise we will discount your order if you arrange to pick up your order directly from the butcher. You may pick up your order at the farm. If we are asked to hold your order in our freezers for more than two weeks, a small freezer rental charge will be applied.

Large Lamb Share \$130 (weights are approximate)

- Whole bone-in leg (5-6 lbs.)
- 8 lamb chops (2.5 - 3 lbs.)
- 2 lbs ground lamb
- 2 lbs sweet Italian sausage

Small Lamb Share - \$65

- Sm. Bone-in leg roast (2.5 - lbs.)
- 4 lamb chops (1.5 lb.)
- 1 lb Ground lamb
- 1 lb Sweet Italian lamb sausage

