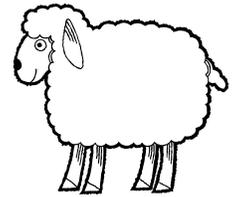


Limited
Supply

Prairie Natural Lamb

Tender, Flavorful, Locally-Raised, 100% Grass Fed



About Our Product

We raise our lambs the old-fashioned way, allowing ewes and lambs to graze on open pasture, supplemented with hay. To meet customer demand, we are moving toward 100% grass fed. If you want us to add grain in the finishing of your animal, we can do this, but you will have to let us know when you reserve your lamb.



Our genetics, along with the way we handle our animals has proven to produce tender, flavorful, nicely-textured, cuts of meat. Processing is done at a custom, family-owned and operated USDA-inspected processing facility.

With the majority of all lamb offered in supermarkets today coming from older, imported sheep, many consumers are looking for a local, healthier, more flavorful and humane alternative.

Supplies are limited, so make the investment now and enjoy the flavor and convenience of a freezer full of high quality lamb all year long!

We are glad to answer any questions about our operation or the meat we sell. Call or e-mail us.

Specialty lamb the way nature intended

- ✓ pasture & alfalfa hay fed, grain finished upon request
- ✓ tender & flavorful
- ✓ no antibiotics or animal by-products in feed
- ✓ no artificial hormones
- ✓ soy free
- ✓ custom cut & wrapped to stay fresh in your freezer

Details & Ordering

When will the meat be ready?

Our lambs are ready for harvest in the fall and early winter and available on a first-come, first-served basis.

What does it cost?

The 2014 price is \$4.25 per pound on the carcass weight, for both 100% grass and grass/corn finished, plus processing of approximately \$80-90 per lamb. Last year's carcass weights varied from 40 to 65 pounds. Expect to pay a total of \$260-380 for a whole lamb. For this you will get 30-55 pounds of meat, which varies with the size of the lamb and how it is cut (boneless is more costly per pound). You can order a whole or half lamb.

How do I order?

Once confirmed that lambs are still available, request a **Prairie Natural Lamb Order and Cutting Form** or download this form from the website. Mail the completed form along with your deposit check in the amount of \$50 for a whole \$25 for a half to the address below. In the possible, but unlikely event, that a lamb dies or becomes sick, and does not fit into our healthy, natural lamb category, we will notify you and refund your deposit.

How does the lamb get from pasture to freezer?

We will let you know when we have a locker date for your lamb. One to two weeks after the locker date, the locker will call you to pick up your packaged meat. You will pay the locker fees at this time. We will contact you with the balance due to Prairie Natural Lamb and expect payment promptly.

Can I buy meat by the package?

We do not have commercial freezers. If you want lamb, you must order it annually. Half a lamb typically takes up less than half the freezer space above a refrigerator.

Prairie Natural Lamb

Tender, Flavorful, Locally-Raised Lamb, Soy-Free
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