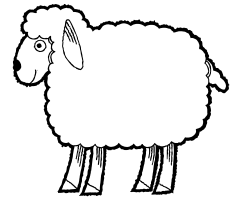


Limited
Supply

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. We offer only 100% grass-fed lamb. Please understand that this means no grain ever. Feeding grass/hay only provides the meat with superior nutritional qualities and also produces a lean carcass.



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 or heavily-grained feedlot 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.

Specialty lamb the way nature intended

- ✓ 100% grass-fed
- ✓ delicious, tender & flavorful
- ✓ no antibiotics or animal by-products in feed
- ✓ no artificial hormones
- ✓ soy free
- ✓ custom cut & wrapped to your specifications to stay fresh in your freezer

Details & Ordering

When will the meat be ready?

Lambs are born in April, ready for harvest early winter, and available only by prior reservation. Customers can reserve a whole or half lamb. Locker dates for the 2026 lamb crop are Dec. 3 or Jan. 7, 2027.

What does it cost?

The 2026 season price is \$5.95 per pound on the carcass weight. In addition, there is a processing fee of approximately \$160 per lamb (\$80 per half) in 2026. 2027 locker prices have not been posted but typically go up \$5 per year. The locker fee is payable to the locker, when you pick up your meat. Carcass weights typically vary from 35 to 60 pounds per lamb, with packaged meat at 25-50 pounds, which varies with the size of the lamb and how it is cut (boneless will end up costing more per packaged pound). Note that 100% grass-fed lambs will weigh less but have less waste (fat).

How do I order?

Check our website or email me to confirm that lambs are still available. Once availability is confirmed, please call the locker to place your cutting instructions. Return customers can indicate they want the same cutting as in previous years. We require a deposit of \$70 for a whole lamb, \$35 for a half to reserve your meat. Instructions to pay the deposit are on the website under "Ordering." 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 your lamb is scheduled to go in to the locker. The week following the locker date, the locker will call you to pick up your packaged meat. You pay the locker fee at pick up. We will invoice you the balance due to Prairie Natural Lamb and expect payment promptly.

Can I buy meat by the package?

No lamb is available by the package. You must order a whole or half lamb annually.

Prairie Natural Lamb

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

Marilyn Bay 24402 CR 76, Eaton, CO 80615

PrairieNaturalLamb.com MarilynBayDrake@gmail.com 303.594.3827

