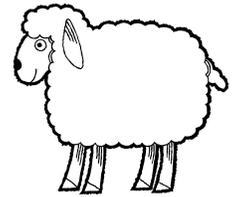


Limited
Supply

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. As of 2017, 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?

Our lambs are born in April and ready for harvest late fall into winter and available only by prior reservation. Customers can reserve a whole or half lamb.

What does it cost?

The 2022 price is \$4.95 per pound for 100% grass-fed lamb on the carcass weight. In addition, there is a processing fee of approximately \$140 per lamb paid to the locker. Carcass weights typically vary from 35 to 65 pounds per lamb. Expect to pay a total of \$300-450 for a whole lamb. For this you will get 25-55 pounds of packaged meat, 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. If so, use the tab at the top to access a cut sheet. If you are ordering for the first time, 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 \$35 for a half to reserve your meat. Instructions 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, typically Nov-Jan. About a week after the locker date, the locker will call you to pick up your packaged meat. You will pay the locker fee at this time. We will invoice you the balance due to Prairie Natural Lamb and expect payment promptly. Locker fees are paid directly to the processor.

Can I buy meat by the package?

No lamb is available by the package. Sorry. You must order annually.

Prairie Natural Lamb

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

Marilyn Bay Drake, 24402 CR 76, Eaton, CO 80615

PrairieNaturalLamb.com MarilynBayDrake@gmail.com 303.594.3827

