

# GRASS-FED LAMB ORDER FORM

How to Order? Reserve your lamb by sending in a \$25 deposit to Of The Earth Farm Distillery. The lamb will be delivered to your choice of processor and cut according to your instructions, professionally wrapped, labeled, and frozen.

How much does it cost? The current price is \$5.00 per pound based on hanging weight— the step just before the meat is divided into the familiar retail cuts you cook with. The hanging weight on an average lamb is 30-35 lbs, bringing the cost of a whole lamb to approximately \$150-175.00 or approximately \$75-80.00 for a half.

Additionally the customer pays processing which runs from \$70-75 dollars per whole lamb depending on your choice of processor and how you have it processed.

Your total approximate costs (depends on lamb weight) will be \$150 (lamb) + \$70 (processing)=\$220.00.

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_ alternate \_\_\_\_\_

Email \_\_\_\_\_

Amount ordered, \_\_\_\_\_ Whole Lamb \_\_\_\_\_ Half Lamb

## Thank You!

Typical yield of packaged meat for a Whole Lamb;

2 packages frenched racks

2 packages loin chops

2 shanks

2 legs (bone-in, bone-out whole or cut in half, or cut into kabob meat)

2 shoulders (bone-in, bone-out, whole or cut 1/2, or cut into stew meat)

2-3 pounds ground lamb

1-2 lbs of heart, liver