

BODEGA PASTURES, LLC
PO Box 255, Bodega, CA 94922
(707) 876-3093
bodegapastures@bodeganet.com
<http://www.bodeganet.com/BodegaPastures>

April 8, 2020

Dear Friends,

We hope you are once again ready to order your delicious grass-fed lamb (or mutton). **Please review this letter carefully.** Some aspects of our program have changed:

- We will only be utilizing Willowside Meats and Bud's Custom Meats to facilitate the butchering of your lamb. Please see details of their costs below.
- We are able to provide live lambs or ewes for sale throughout the spring. Other times are possible as well. Please contact us by phone to discuss price and arrangements.

As usual:

The harvest will take place in early July.

Please return the attached abbreviated order form to bodegapastures@bodeganet.com as soon as possible. We will accommodate your request as best we can.

Price for lamb meat is **\$5.50/lb hanging weight**. The hanging weight of our lambs ranges from 25 to 60 pounds. If available, **mutton is offered for \$4.50 per pound hanging weight**. Mutton may weigh up to 120 pounds. Please be aware that there are some losses during cutting. Whole or half lambs are available.

We facilitate the meat cutting and wrapping for you at the butcher shops listed on the table below. Please note your preference on the attached form.

Standard cutting instructions will be applied unless you request otherwise. You may call your butcher or check their website to determine their standard cutting order. Your butcher will call you prior to processing your lamb to confirm your instructions. If special cuts are desired, additional charges may be applied. Please discuss this and any other questions you may have regarding cutting instructions with your butcher. Special requests should be made directly to the butcher soon **after the harvest date**, after we have assigned each lamb and notified the butcher of your order. The butcher will notify you when your lamb is ready. After notification, you will have a week to pick up your lamb. You will pay for the cutting and wrapping charges when you pick up your lamb at the butcher shop. Additional storage charges may be applied if pick up is delayed. Please call your butcher to request late pick up.

Bodega Pastures, LLC will bill you by email for the meat and you will pay us separately. This year we will offer payment by PayPal or check.

We encourage those wishing to purchase half a lamb to find a lamb partner. \$4.00 will be added to the cost for those who order a half lamb, and the cut and wrap charge will be split between the two who split the lamb.

If you have any questions, please email me at bodegapastures@bodeganet.com or call 707-876-3093 and please feel free to pass this information on to your friends.

Bodega Pastures Lamb Harvest 2020 Butchers

<p>Bud's Custom Meats 707-795-8402</p> <p>7750 Petaluma Hill Rd. Penngrove, CA. 94951 www.budscustommeat.com</p> <p>< 72 pounds: \$70 wrapped in butcher paper \$77 vacuum sealed</p> <p>>72 pounds: add \$0.99/pound; add \$1.10 per pound vacuum sealed.</p> <p>\$30 field butcher charge</p>	<p>Willowside Meats 707- 546-8404</p> <p>3421 Guerneville Rd. Santa Rosa, CA www.willowsidemeatsllc.com</p> <p><60 pounds: \$60; >60 pounds: \$1 extra dollar per pound above 60</p> <p>\$30 field butcher charge</p> <p>Closed Sundays</p> <p>Please call butcher if you do not receive a call by July 20</p>
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Thank you for your support of local agriculture.

Abby Killey
Bodega Pastures