

Bodega Pastures, LLC
PO Box 103, Bodega, CA 94922
(707)480-0655
lamb@bodeganet.com
[Bodega Pastures](#)
May 12, 2021

Dear Friends,

Thank you for your support of local agriculture.

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 be utilizing Willowside Meats and Bud's Custom Meats to facilitate the butchering of your lamb. Please see details of their costs below. We have more slots available for Willowside this year due to scheduling difficulties and may need to direct more lambs to them this year. We hope you understand.

The harvest will take place in **mid June**.

Please return the attached form to **lamb@bodeganet.com** as soon as possible. We will accommodate your requests as best we can.

Our price for lamb meat is **\$5.50/lb hanging weight**. The hanging weight of our lambs ranges from 25 to 60 pounds. **Mutton is Available also and offered for \$4.00 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.

- **This year we are requesting payment to Bodega Pastures before you pick up your lamb at the butcher.**
- **We are including a \$25 ranch handling fee which will go directly to our ranch workers.**
- Payments via PayPal are an option, please use lamb@bodeganet.com (also please list us as "family and friends").
- Checks are also gratefully accepted to be made out to Bodega Pastures LLC.

We facilitate your purchase getting to the butcher who will do the harvest on the ranch and the meat cutting and wrapping at one of the butcher shops listed on the page 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**. You will know the harvest has happened when the ranch invoices you via email with the hanging weight of the animal that has been assigned to your order.

The butcher will notify you when your lamb is ready for pick up. After this notification, you will have a week to pick up your lamb or mutton. Be sure Bodega Pastures has received payment before you go to pick up your order. Payment for the cutting and wrapping charges will be due when you go to the butcher shop for pick up. Additional storage charges may be applied if pick up is delayed. Please call your butcher to request late pick up.

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.

Thanks again and if you have any questions, please email Alyssum at lamb@bodeganet.com or call (707)480-0655
Please feel free to pass this information on to your friends.

Bodega Pastures Lamb Harvest 2020 Butchers

Bud's Custom Meats 707-795-8402 7750 Petaluma Hill Rd. Penngrove, CA. 94951 www.budscustommeat.com < 70 pounds: \$70 wrapped in butcher paper >70 pounds: add \$0.99 per pound above 70 pounds \$30 field butcher charge	Willowside Meats 707- 546-8404 3421 Guerneville Rd. Santa Rosa, CA www.willowsideinc.com <60 pounds: \$60 wrapped in butcher paper >60 pounds: \$1 extra dollar per pound above 60 \$35 field butcher charge Closed Sundays
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Here is some information from our local butcher websites.

From Willowside Meats website under "cut and wrap":

Domestic Meat Processing

All domestic meat carcasses hang in our temperature controlled coolers before processing. Our standard is to age beef carcasses for 10-14 days, lambs and goats for 4-7 days, and hogs do not need aging so those are cut as soon as possible.

Once the carcass arrives in our shop we will contact you to go over your specific cut instructions to make sure the animal is processed exactly how you'd like it. The carcass will then be cut, wrapped, labeled, packaged into boxes, and fully frozen prior to pick up.

From Bud's Custom Meats website under "cut and wrap":

When you pick up your order, it will be boxed, inventoried and marked with the finished weight. All charges for processing are based on the hanging weight of the animal as it arrives at our shop. The aging and processing of your animals will net 28 to 30 percent less than hanging weight due to aging, which removes moisture, and trimming of bone and fat.

Our meat products are generally double wrapped in butcher paper, which is a renewable resource, rather than plastic wrap. Our double-wrap paper is freezer safe for up to 3 years. Vacuum sealing is also an option. Once the meat is wrapped, it is immediately frozen for 48-72 hours. During this period, you will receive a call as to when to pick up your order. We usually give our customers a time frame of one week. Storage charges may be applied if the order is not picked up in a timely manner.

