

**BODEGA PASTURES, LLC**

PO Box 255, Bodega, CA 94922

(707) 876-3093

[bodegapastures@bodeganet.com](mailto:bodegapastures@bodeganet.com)

<http://www.bodeganet.com/BodegaPastures>

April 19,2017

Dear Friends,

We hope you are once again ready to order your delicious grass-fed lamb!

If you would like to place an order for lamb or mutton, please return the attached cutting instructions to me via email. You may also send the form to the above address.

We will harvest in late June. Your lamb should be ready during the first week of July. We do our best to provide you with your selected size and hope we can accommodate all requests. We will be filling orders on a "first come, first serve" basis until our supply runs out, but usually we have plenty to go around.

**Please note: I will not be able to confirm your order until after June 8.** I will be out of touch between April 25 and June 8. However, my computer and mailbox will receive your requests and I will be able to order them accordingly. We will have a few weeks to respond to specific questions in June before the harvest.

Lamb will cost **\$5.50/lb hanging weight**. Pending availability, you may also order mutton for a reduced price of \$4.50 per pound hanging weight. The hanging weight of our lambs ranges from 20 to 60 pounds. You will be billed for the hanging weight, payable to **Bodega Pastures, LLC**. We will bill you via email after you receive your lamb. Please be aware that there are some losses during cutting.

We will facilitate the meat cutting and wrapping for you at either of the two following butcher shops. Please note your preference on the form. The butcher will call you when your lamb is ready. You will pick up your meat at your selected butcher shop. The butcher will charge you a \$25 kill charge plus a cut and wrap charge in addition to the cost of the meat you will pay to Bodega Pastures, as follows:

**Bud's Custom Meats**

7750 Petaluma Hill Rd., Penngrove, CA.

707-795-8402.

\$62 per lamb.

**Willowside Meats:** 3421 Guerneville Rd.,

Santa Rosa, CA

(707) 546-8404.

\$65 for less than 30 pounds;

\$75 for more than 30 pounds.

Once called, you will have a week to pick up the meat. After that, there may be a storage charge. Please call your butcher to inquire about late pick up.

We encourage those wishing to purchase half a lamb to find someone to split it with. \$4.00 will be added to the cost for those who order a half lamb, but the cut and wrap charge will be split between the two who split the lamb. If additional or 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.

Please feel free to pass this information on to friends or family. If you have any questions please email or call Abby at [bodegapastures@bodeganet.com](mailto:bodegapastures@bodeganet.com) or 707-876-3093 (keeping the above-stated hiatus in mind).

Enjoy your lamb!

Abby Killey, Bodega Pastures