



## BODEGA PASTURES, LLC

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

May 6, 2009

Dear Friends,

It's time again to order your delicious grass-fed lamb. If you would like to place an order, please return the attached cutting instructions via email or mail, or call your order in to Abby at (707) 876-3093 by **June 20** (the earlier the better). Your finished lamb will be ready in early to mid-July.

Our butcher is **Bud's Custom Meats**. They are located at 7750 Petaluma Hill Rd. in Penngrove, CA. You may call them directly at 707-795-8402 after you have placed your order, if you have special cutting instructions. **The butcher will call you when your lamb is ready.**

Lamb cost is \$3.50/lb hanging weight. The hanging weight of our lambs ranges from 25 to 50 pounds. You will be billed this amount payable to **Bodega Pastures, LLC**. You will pick up your meat at Bud's, who will then charge you the following additional costs:

- \$20.00 kill charge;
- \$37 for cutting and wrapping if hanging weight is under 30 lbs OR;
- \$47 for cutting and wrapping if hanging weight is 30 lbs. or over;
- \$3 if you are getting one-half a lamb. Your kill and cutting/wrapping charge will then be half the above.

If additional cuts are desired, the following additional charges will be made:

- \$3.50 to bone and roll a shoulder
- \$3.50 to bone and roll a leg
- \$3.50 to grind shoulder or leg
- \$3.00 to butterfly

If you have any questions please email or call Abby at 707-876-3093. If you have an interested friend, please feel free to pass this information along.

This year we are enclosing an invitation to a special Winemakers' Dinner on June 6th at the Freestone Vineyards Guest Center. Funds raised at this event will benefit the Bodega Land Trust, with whom we are working to protect Bodega Pastures through a conservation easement. It will be a great chance to taste our delicious lamb, and help us to keep you supplied with local, delicious, grass-fed lamb.

Enjoy your lamb!