

## bide a wee farm Lamb Cuts Price List & Order Form

(at March 10, 2017\*) USDA Prepackaged Meat Sellers License #AG-L1007963PPM USDA/Oregon Scrapie Flock Certification Program Flock #OR70 ~Grown in Oregon~

We're pleased to offer USDA inspected grass fed lamb cuts for sale. Our lambs are born and raised on our farm in Newberg, Oregon, USA. Their diet consists solely of pasture grass along with locally raised grass and alfalfa hay. They don't receive grain and they are never given growth hormones or antibiotics.

Both Jacob and Navajo-Churro sheep are heritage breeds which produce lean, mild tasting cuts of meat. Our lambs are processed at Mt. Angel Meat Company, an animal welfare approved, USDA inspected facility located in nearby Mt. Angel, Oregon, where the meat is aged for 7 to 10 days before being cut.

<u> Oty/Weight</u>	<u>Item</u>	<u>Notes:</u>	<u>Price*</u>	<u>Total</u>
	Rack of Lamb	1.0 to 1.5 lbs. each	\$12.00/lb.	
	Kabobs (cut from leg )	In 1 to 1.5 lb. packages	\$12.00/lb.	
	Loin Chops (bone-in)	Loin and Sirloin Chops	\$12.00/lb.	
	Sirloin Chops (boneless)	come in .5 to .95 lb. pack- ages with 3-4 chops per pk.	\$12.00/lb.	
	Whole Leg (boneless)	2 to 3 lbs. each	\$10.00/lb.	
	Whole Leg (bone-in)	2.5 to 3.5 lbs. each	\$10.00/lb.	
	Boneless Shoulder Roast	2 to 3 lbs. each	\$9.00/lb.	
	Shanks	In 1 to 1.75 lb. Packages	\$8.00/lb.	
	Ground Lamb	In approx 1 lb. packages	\$7.00/lb.	
	Ground Mutton	In approx 1 lb. packages	\$6.75/lb.	
	Liver, Heart, Kidney	1/2 to 1 lb. each	\$ 3.00 lb.	
	Oktoberfest Sausage Links	Approx. 1 lb. packages	\$11.00/lb.	
	Broth Bones	Approx. 1 to 3 lb. packages	\$2.00/lb.	
*All prices are subject to change				

Customer:\_\_\_\_\_ Date:\_\_\_\_ Order Total:\_\_\_\_\_ Karen Lobb & Doug Montgomery 19562 NE Calkins Lane, Newberg, OR 97132 ~ (503) 538-7987 ~ www.bideaweefarm.com registered Jacob & Navajo-Churro breeding stock lamb cuts, washable sheepskins, wool, spinning fiber, yarn, felted products, horn buttons & farm notecards