

Monkeyflower Ranch Natural Lamb

Lamb from Monkeyflower Ranch is naturally raised. No antibiotics, hormones or chemical wormers are used; garlic juice and rotational grazing are utilized for parasite control. The lambs are fed on fresh pasture, alfalfa hay and spent organic grain from Santa Cruz Mountain Brewing. At slaughter time they are an average of 6-8 months old. Our lamb is incredibly mild and tender, with none of the gamey "lamby" flavor of imported lamb.

Whole Lamb \$300

approximately 30 lbs of meat

- 4 shanks
- 16 rib chops
- 4# loin chops
- 8# boneless legs
- 2# stew meat
- 6# ground meat

Half Lamb \$175

approximately 15 lbs of meat

- 2 shanks
- 8 rib chops
- 2# loin chops
- 4# boneless leg
- 1# stew meat
- 3# ground meat

This is the standard breakdown of the lamb. Customers may specify other cuts and preparations. There is an additional charge for sausage.

The lamb will be processed at Creston Valley Meats in Creston, CA. Pick-up of packaged frozen meat will be:

- Saturday Dec. 19 in Santa Cruz
- Sunday Dec. 20 at the farm
- Monday Dec. 21 in San Jose
- Tuesday Dec. 22 in SF

A \$50 deposit is requested with all orders. Please specify if you have any special requests and/or would like the organ meat included. Supply is limited so please respond swiftly!

For more information or to place an order please contact: rebeccajanecking@gmail.com or 831-761-3630