



GRASS-FED LAMB

2024 ORDER FORM

or online

[www.owensfarm.com/Meats&Honey/Grass-fed lamb](http://www.owensfarm.com/Meats&Honey/Grass-fed%20lamb)

How to Order: Reserve your lamb with a deposit of \$35 (whole) or \$25 (half) and cutting instructions (next page or online). It will be ready in October or November, and we'll let you know when your lamb's date is set. On that day, you pick it up here at the farm or have it delivered to your house. Delivery is \$30 and applies to Sunbury, Danville, Selinsgrove, Northumberland, and Lewisburg. The lamb will be cut according to your instructions, professionally wrapped, labeled, and frozen. We use a licensed facility in Mifflinburg for all our butchering.

How much does it cost? The price is \$9.00 per pound based on hanging weight—the step just before the meat is divided into the familiar retail cuts you cook with. Our grass-fed lambs average 42-48 lbs hanging weight, which works out to about \$380 for a whole lamb or \$190 for a half. Some lambs are smaller, some larger.

Name _____

Address _____

Phone _____ alternate _____

Email _____

Amount ordered, _____ Whole Lamb _____ Half Lamb

*please make checks payable to Owens Farm
or pay online (go to www.owensfarm.com and click on Meats Page)*

Mail to (or stop by and visit!)
Owens Farm
2611 Mile Post Rd.
Sunbury PA 17801
570-286-5309

It's Never Too Soon to Fill Out Your Cutting Instructions! See next

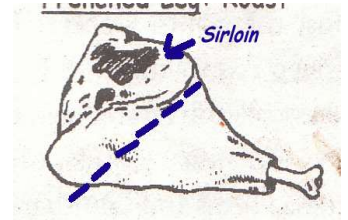
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Owens Farm LAMB CUTTING INSTRUCTIONS

Customer Name _____

_____ whole lamb _____ half lamb

_____ Check here if you want us to cut it the same as last year



A. LEG OF LAMB (hind leg)

First Hind Leg ___ Whole OR ___ Cut in half OR sirloin steaks plus a roast OR ___ Kabobs

If roasts, ___ Bone in OR ___ Boneless/tied or netted

Other Hind Leg ___ Whole OR ___ Cut in half OR ___ sirloin steaks plus a roast OR ___ Kabobs

If roasts, ___ Bone in OR ___ Boneless/tied or netted

B. LOIN (LAMB CHOPS)

Side 1

_____ Chops how thick? _____ inches, how many per pack _____

Side 2

_____ Chops how thick? _____ inches, how many per pack _____

C. RIB

Side 1 _____ Chops If Chops, how thick? _____ inches, how many per pack _____ OR _____ Rack

Side 2 _____ Chops If Chops, how thick? _____ inches, how many per pack _____ OR _____ Rack

D. SHOULDER

Side 1 ___ Roast OR ___ Stew meat OR _____ Chops . how thick? ___ how many per pack? _____

If Roast, _____ Bone In or _____ Deboned, Wrapped or Tied

Side 2 ___ Roast OR ___ Stew meat OR _____ Chops . how thick? ___ how many per pack? _____

If Roast, _____ Bone In or _____ Deboned, Wrapped or Tied

E. SHANK (upper front leg) _____ add to ground lamb _____ pack separately

F. NECK _____ slices for stew (only available on whole lambs) _____ add to ground lamb

G. GROUND LAMB _____ lbs per pack

H. SOUP BONES _____ yes, I want them _____ no thanks

I. ORGANS (heart, kidney, liver) _____ yes, I want them _____ no thanks

Mail this or scan/email to info@owensfarm.com.

Snail mail address is 2611 Mile Post Rd., Sunbury PA 17801