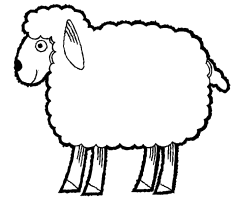


Reserve Your  
Lamb Now!

# Prairie Natural Lamb

*Tender, Flavorful, Locally-Raised Lamb*



We raise our lambs the old-fashioned way, allowing ewes and lambs to graze on open pasture, supplemented with hay and finishing out the lambs on a combination of high-protein alfalfa hay and additive-free grain.

Our genetics are proven to produce tender, flavorful, nicely-textured, large cuts of meat. Processing is done at the Elizabeth Locker, a family-owned and operated USDA-inspected processing facility.

## Specialty lamb that tastes the way nature intended

- ✓ pasture-fed, grain finished
- ✓ tender & flavorful
- ✓ no antibiotics or animal by-products in feed
- ✓ no artificial hormones
- ✓ custom cut & wrapped to stay fresh in your freezer

With over one-third of all lamb offered in supermarkets today coming from older, imported sheep, many consumers are looking for a local, healthier and more flavorful alternative.

Enjoy lamb chops on the grill, make a lamb roast for the Holidays, and let lamb curries and stews chase away the winter chill. Supplies are limited.

As always, we are glad to answer any questions about our operation or the meat we sell. Feel free to call or e-mail us.

## Details & Ordering



### When will the meat be ready?

Lambs will be ready August-October and are available on a first-come, first-serve basis. When your lamb is ready for market, we will contact you beforehand and have you call the locker to give it your meat cutting and packaging instructions.

### What does it cost?

The 2005 price is \$2.25 per pound on the carcass weight, plus processing. The bottom line: \$195-295 per lamb total. For this you will get 40-65 pounds of meat.

### How do I order?

Reserve your lamb by completing the form below and mailing it with your deposit of \$50.

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Marilyn & David Wentz, 6447 S. County Rd. 157, Strasburg, CO 80136  
marilyn.wentz@direcway.com www.new-farm.com  
303-622-9498 or 888-622-9498

### Prairie Natural Lamb Reservation Form

Name: \_\_\_\_\_ Phone: \_\_\_\_\_ e-mail: \_\_\_\_\_

Address: \_\_\_\_\_

For returning customers: Comments or suggestions to help us improve our product or service:

Customer since: \_\_\_\_\_

*In order to turn down orders from future inquiries, I ask for a \$50 deposit, made payable to Marilyn Wentz. In the possible but unlikely event that a lamb dies or becomes sick, and does not fit into our healthy, natural lamb category, we will notify you and refund your deposit promptly. Please mail the bottom part of this page and your deposit to the address above. Thank you so much for your trust in our family business!*