



Canfield Farms Locker Lamb Order Form

Cost:

A live whole lamb is \$260. A \$100 non-refundable deposit reserves your lamb. The balance for the live lamb, is due to us before you pick up your meat. You pay the cut/wrap fee directly to the butcher when you pick up your meat. At Marzolf Meats, the truck fee is typically \$100 and cut/wrap is an additional \$100. (Check with Marzolf Meats for current pricing.) You can expect a 6-month-old lamb to hang at 40-50 lbs. Usually, the entire lamb will cost you just under \$460, including cut & wrap. This is typically about 20% less than what you'd pay for the same set of cuts at a grocery store. A leg roast alone at the grocery store is over \$50, and a crown roast is over \$100! We take lamb reservations first-come, first-served. Lambs usually sell out months in advance, so get your reservation sent early!

Time Frame:

Our lambs are born in April, and we plan to butcher when they are about 5-12 months old. So market-weight lambs should be available September-March. If you prefer, we can sell you a smaller "light lamb" for BBQ or roasting. Late summer we also sometimes have cull ewes (mutton) available. We'll be in contact with you when it's close to butcher time, to check your availability to pick up your meat.

What to Expect:

Within a day or so of your lamb going to the shop, you need to order your cut list. Marzolf's send you a google form to fill out. It walks you through several decisions you need to make, such as whether you want stew meat or ground, roasts or steaks, etc. Don't forget that sheep only have 13 pairs of ribs, four legs etc- so don't try to ask for six shanks, or everything cut into rib chops! 😊



We'll send the lamb to the butcher on a pre-arranged date. Be sure to tell us ahead of time if you want the hide, head or any organ meat or other unusual cuts of heart, liver and kidneys. Otherwise, we compost or dispose of them.

The butcher will call you when your frozen meat is ready for pickup- usually 1-2 weeks following slaughter. A whole lamb, cut and wrapped, amounts to about an average cooler-full of meat, can fit into an above-the-fridge style freezer. Above is a picture of what a typical market-weight lamb renders in the freezer (minus the bones, if you choose to also keep those). An 85-lb lamb has a hanging weight of about 42 lbs, which results in about 32 lbs of packaged meat, plus the bones.

Contact:

Michelle Canfield, Canfield Farms

12320 Old Snohomish Monroe Rd Snohomish, WA 98290-8410

info@canfieldfarms.com 360-770-0615

Marzolf Meats contact info: <https://marzolfmeats.com/> (425) 515-4011 marzolfmeats@gmail.com

Lamb Reservation Form – Detach & Mail or Email this info

Name	Phone # (required)
Address	City, State, Zip \$
Email address (required)	Amount paid <input type="checkbox"/> cash <input type="checkbox"/> check