



2024 Market Lamb Order and Reservation Form

Cost: A \$200.00 non-refundable deposit will reserve your lamb now*

Lamb is humanely dispatched on site by our licensed USDA crew. Cost of the lamb is \$420.00 payable to Leaping Lapin Farm LLC (minus deposit) when a butcher date is set. *A convenience fee of 3% will be added to all credit card / debit card transactions and/or Venmo. The lamb is transferred to our local butcher shop in Snohomish, Marzolf Meats. The Butcher shop charges a cut and wrap fee to process lamb to your specifications. Butcher shop cut and wrap is \$1.25 / # with a minimum charge of \$100. A slaughter fee of \$80 and a fuel surcharge of \$40 is also added to the invoice. These fees are invoiced from and paid to the butcher. You can expect a lamb to hang at about 50-60#.

Typically, a whole 60# lamb processed will cost you about \$640.00 including slaughter fee and cut and wrap. This works out to be about \$11.64/# for freezer ready packaged lamb. Reservations are available on a first come, first served basis. Deposit is non-refundable unless extreme circumstances or acts of God prevent a lamb to grow to butcher weight and is unavailable.

Time Frame:

All lambs are typically born in spring. We may have lambs available throughout the year on a limited basis. Typically, lambs will be at butcher weight in September or October. We will contact you when it is getting closer to butcher time.

Placing an order:

1. **Submit your deposit.** Once Leaping Lapin Farm LLC has received your deposit, your lamb is officially secured.
2. **Final payment** is due to Leaping Lapin Farm LLC on the butcher date or your deposit is forfeited. We know in advance when butcher is scheduled. Please be prepared to make payment upon receipt of invoice.
3. **Choose your cuts.** The butcher will contact you to discuss cut preferences and a guide will be emailed.
4. **Pick up.** The butcher will contact you after meat ages for 5-10 days. You will pick up and pay your cut & wrap fees at the butcher.

What you can expect:

Final Payment is due to Leaping Lapin Farm LLC on the butcher date. Please be prepared to make payment upon receipt of the invoice. We will know in advance when your lamb will be sent to butcher. After final payment, the butcher will contact you to discuss your cut list and preferences. The butcher will contact you when it is time to pick up your processed lamb, usually the week after butcher, always on a Saturday. A whole lamb, cut and wrapped will fill an average sized cooler or can fit into an above fridge freezer. For reference a lamb weighing 100# will have a hanging weight of 50-60#.

Contact:

Monroe Creamery / Leaping Lapin Farm LLC
Jason and Kristin Cooley
12210 263rd Ave SE, Monroe, WA 98272
monroecreamery@gmail.com

Lamb Reservation Form- Detach and Mail with Deposit

Name Phone # (required)

Address City, State, Zip

\$

Email Address (Required) Amount Paid cash check credit / debit (we will send link)

Make checks payable to: Leaping Lapin Farm LLC

www.MonroeCreamery.com