

Locker Lamb

Farm-Raised • Custom Butchered • Ready for Your Freezer

- \$7.50 per lb hanging weight
- Cut & wrap INCLUDED
- Whole or Half available
- Nonrefundable \$100 deposit required

What You're Buying

A whole or half farm-raised lamb, custom cut & wrapped to your specifications. A 150 lb live lamb yields about 75–85 lbs hanging weight, which becomes about 55–65 lbs of packaged meat.

Freezer Space Needed

- Whole lamb: 2–3 cubic feet
- Half lamb: 1–1.5 cubic feet

Pricing - Based on 80 lbs hanging weight

Whole lamb (~80 lbs hanging)	≈ \$600
Half lamb (~40 lbs hanging)	≈ \$300

What's Included

- Lamb chops
- Leg of lamb (roast or steaks)
- Shoulder roasts
- Ribs
- Stew meat
- Ground lamb
- Pick up your meat directly from the butcher once it's ready (2–3 weeks after processing).

Reserve yours today with a \$100 deposit!

Patrick W. McKenzie Jr

- Pat@4MLivestock.com
- www.4mlivestock.com
- 503-949-1607