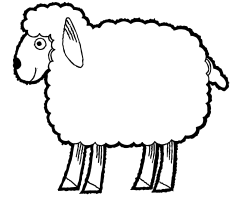


Available
First-Come,
First-Served

Prairie Natural Lamb

Tender, Flavorful, Locally-Raised, Soy-Free Lamb



About Our Product

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, soy-free grain.

Our genetics, along with the way we handle our animals, is proven to produce tender, flavorful, nicely-textured, cuts of meat. Processing is done at a custom, family-owned and operated USDA-inspected processing facility.

With the majority of all lamb offered in supermarkets today coming from older, imported sheep, many consumers are look-

ing for a local, healthier, more flavorful and humane 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, so make the investment now and enjoy the flavor and convenience all year long!

We are glad to answer any questions about our operation or the meat we sell. Call or e-mail us.

Specialty lamb that tastes the way nature intended

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

Details & Ordering

When will the meat be ready?

Most of our lambs are ready for harvest in the fall and are available on a first-come, first-served basis. Send in your deposit to reserve a whole or a half lamb.

How does the lamb get from pasture to freezer?

We will let you know when we have a locker date for your lamb. If you have not already completed your cutting order form (available on website), we ask that you get it to us at this time. One to two weeks after the locker date, the locker will call you to pick up your packaged meat. You will pay the locker fees at this time. We will contact you with the balance due to Prairie Natural Lamb and expect payment promptly.

What does it cost?

The 2011 price is \$3.25 per pound on the carcass weight, plus processing of approximately \$80-90 per lamb. The bottom line: \$250-335 per lamb total. For this you will get 40-65 pounds of meat. You can order a whole or half lamb.

How do I order?

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

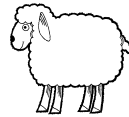
Prairie Natural Lamb

Tender, Flavorful, Locally-Raised Lamb

Marilyn & David Wentz

6447 S. County Rd. 157, Strasburg, CO 80136

marilyn.wentz@tds.net 303-622-9498 www.PrairieNaturalLamb.com



Prairie Natural Lamb Order Form (Please write legibly!)

Name: _____ Phone: _____ Cell/Other: _____

Address: _____

e-mail: _____ I prefer to pick up my meat in: Elizabeth Evans either

Suggestions/special requests/other: _____

In order to turn down orders from future inquiries, I ask for a \$50 deposit, made payable to Prairie Natural Lamb. 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! Comments or suggestions to help us improve our product or service are always appreciated.