

Hearts of the Meadow Farm

Lamb Cuts for sale (price per pound):

Leg w/bone/\$9.25

Leg (boneless)/\$9.75

Shoulder w/Bone/\$8.25

Shoulder (boneless)/\$8.75

Loin Chops/\$15

Rib Rack (French Cut)/\$14 (limited amount)

Rib Chops (French Cut)/\$15, you may simply slice the rack

Shanks (most are French Cut)/\$7.75

Ground Lamb/\$8

Organs/\$3.75

Sausage:/\$9

Breakfast Sausage w/o Sage (no MSG)

Breakfast Sausage w/Sage (no MSG)

Chorizo Sausage (no MSG)

Hot Italian Sausage (no MSG)

Sweet Italian Sausage (no MSG)

Call if you have questions @wholesale orders, ½ or whole lamb (304-462-8043). We are starting with a new butcher March 22. His total cost is \$30 more per lamb. This price list is for the lamb that is in our freezer at this time. New prices will be posted: heartsofthefield.com/USDA page following the first “date” with the butcher. If you are interested in ordering a half or whole lamb, please call. The butcher fee is \$70 and our price is \$6.50/whole, \$6.75/1/2, based on the “hanging weight”. The regular cuts are:

legs (w or w/o bone), shoulder (w or w/o bone) loin chops, rib rack (usually French Cut chops), shanks (usually French Cut), ground lamb (@1 lb. packs), organs (opt.). **Your lamb will be held in the freezer while you shop! Remember that the above prices reflect our inventory at this time, thank you!**