



## Larkhaven Farmstead Sheep and Goat Cheeses

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Thanks for your interest in Larkhaven pork, lamb and or chevon. It is time to plan your meat needs for the next year!

This year, we have **LAMB** scheduled at Valley Meats for **OCTOBER 2nd**. They'll all be pasture fed and tender. You can't beat these dairy breeds for flavor! The price is \$4/lb, based on the hanging weight. We are raising 10, so if you want lamb, be sure to get your meat form in soon. **CHEVON** (goat) will be the same date and \$3/lb.

**PORK** is scheduled for the butcher **SEPTEMBER 30**. We've gone to a free-range pasture model and are feeding local grains, with peas for protein and, as always, the pigs will be helping us out by drinking up all that whey from the cheese kitchen. Pork is \$3/lb.

Please fill out the attached form and send it with your deposit(s). Our mailing address is at the bottom of the email. We need deposits for two reasons: One, to help us buy the pigs and their feed and two, to keep us from getting stuck at butcher time by someone backing out. The deposit is essentially non-refundable. If you have to back out of the sale, the best thing to do is to find someone else to take up your commitment.

As always, when the critters go to the butcher, we phone you with the total due to us, less the deposit. You will then be responsible for paying the butcher fees and picking up your meat. Occasionally, with our farther-away customers, we make a different arrangement, but you know who you are. I'll send receipts for the deposits; if you haven't seen one after awhile, don't hesitate to call and make sure I got your form and money. Keep this letter for the butcher dates because I won't be calling routinely until your meat is at Valley Meats.

At any time during the growing season or during butchering time, please feel free to call us with questions. And you are always welcome to come see how your meat is being raised! Our farm methods are an open book to our customers.

Thanks for being great customers and I hope we can keep doing business together. Please complete the attached or enclosed form and return it to us as soon as possible. Requests will be honored in the order received and all of our meat goes fast, so don't put off filling out the form and getting it back to us with your deposit(s).

Happy Spring; I'm sure it is just around the corner!

---Clare, Sam and Larkhaven Farm

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