



Larkhaven Farmstead Sheep and Goat Cheeses

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Farmstead Meats 2009

We send a letter to our local meat customers each year. Here's the information we sent out this year:

We have **lamb** scheduled at Valley Meats for June 2 and for Nov 23. They'll all be pasture fed and tender. The fall ones will be a little smaller. If it is fall lamb you'd like, we need to know by March 20, so we'll know how many of the lambs born here to hold onto. You can't beat these dairy breeds for flavor!

We're going back to the fall **pork** model, so the pigs are scheduled for the butcher November 18 and 19. The mobile pens housed them well and are ready for their third year in service. They really take to having new ground every morning and they do good things for our pastures!

No poultry this year, as we are growing the cheese business pretty fast and don't want to get in (any farther) over our heads (than we have already)! If we hear of someone who is raising poultry, we'll try to let you know.

Please fill out the attached form and send it back with your deposit(s). 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.

Our prices have gone up, due to the rise in the prices of fuel, feed and hay. I think you'll find that, pound-for-pound, you won't be paying more for these local, thoughtfully-raised products than you would for others of equal quality. Although we are not certified organic, we strive to feed in the best way we can and to serve you up meats that are free from prophylactic antibiotics, growth hormones and GMO feeds. Pork will be \$3/lb and lamb, \$4/lb. Both prices apply to carcass weight.

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.

At any time during the growing season or during butchering time, please feel free to call us with questions. Please feel free, too, 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 form below and return it to us with your deposit as soon as possible. We've got to go get those weaner pigs pretty soon, so don't miss out! And the lambs that are born this spring – if you don't order one, we won't raise you one!

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

-Clare, Sam, & Larkhaven Farm



Larkhaven Farm 2009 Meat Order Handy Reply Form

I would like to order **fall pork**. I am interested in a _____ half or _____ whole pig. I have enclosed my deposit of _____ \$60 (half) or _____ \$120 (whole). If I have had pork processed at Valley Meats before, I would like it done the same way: _____ yes _____ no. (If no, you will have the chance to discuss the differences with Valley Meats at butcher time.)

I would like to order **summer lamb**. I am interested in a _____ half or _____ whole lamb. I have enclosed my deposit of _____ \$60 (half) _____ \$110 (whole).

I would like to order **fall lamb**. I am interested in a _____ half or _____ whole lamb. I have enclosed my deposit of _____ \$60 (half) _____ \$110 (whole).

_____ I would like to order **chevon (goat)**. I understand these are only available whole. Enclosed is my deposit of \$75. (When we have orders for goat, we will get a butcher date and let you know when it is scheduled for.)

name _____

current mailing address _____

email address _____ Do you check it daily? _____

all appropriate phone numbers _____

Send with check for deposit(s) to:

Larkhaven Farm

63 Yarnell Road

Tonasket, WA 98855