

Ferme Croque-Saisons



Lamb - Season of 2010

All our animals are raised without antibiotics or hormones.

Available this year:

- ✓ Lamb: Raised on pasture all summer, ready between August and October
 - ✓ Half or whole (approximately 30-40 lbs of meat)
 - ✓ 6\$/lb carcass weight (butchered meat price comes to about 7,75\$/lb, depending on which cuts are chosen)
 - ✓ Average price for a whole lamb is 275\$
 - ✓ Delivered in frozen, vacuum-packed portions
 - ✓ Whole lamb for roasting (5,50\$/lb carcass weight)

- ✓ Sausages (merguez or tomato and basil). Available at the farm year-round and at vegetable baskets drop points during summer.

Reserve early, supplies are limited.

Send us your order, specifying how you would like it cut and a **20\$ deposit** per lamb or half-lamb to:

Ferme Croque-Saisons
Caroline Poirier et Sébastien Alix
111 route 108, Lingwick, JOB 2Z0
819-877-5254
croque.saisons@gmail.com

Name: _____

Address: _____

Email: _____

Phone : _____

I want to reserve: ___ half-lamb,
 ___ whole lamb,

Pick-up location:

- ✓ Montréal (10\$ per order) ___
- ✓ Sherbrooke (5\$ per order) ___
- ✓ At the slaughter house in Lingwick (free!) ___

Thank you for your support!

Choice of cuts for lamb

A half-lamb is divided into 3 parts: 1 shoulder, 1 leg and 1 rack

- ◆ *The **shoulder** can be prepared as a roast (entire or cut in 2), steaks or cubes. Half portions of any two of these options are also available. A whole roast is a considerably large piece of meat.*
- ◆ *The **leg** can be divided into three parts: the leg, the dock and the hock. The whole leg can be cut in 2 (leg and dock separated) with the hock left attached to the leg or not. It can also be sliced. The leg part gives nicer steaks than the dock. We suggest you leave the dock as a roast, bone-in or boneless.*
- ◆ *The **rack** can be sliced in chops or can be kept whole. If the rack is kept whole, a portion of chops is also included.*
- ◆ *Several packets of ground lamb as well as the liver are included in every order. If you would like the hearth, kidneys or fries, write it in the comments section.*
- ◆ *Indicate your choices in the table to the right, adjusting the quantities according to the amount of lamb ordered (whole or half). Specify the thickness and number of chops/slices per bag.*
- ◆ *If you reserve a whole lamb, please write numbers to indicate the amount of roasts and racks (instead of simply marking the box) desired in order to avoid misinterpretation.*
- ◆ *For any questions concerning the cuts available, don't hesitate to contact us by email or telephone.*

Cut	√ or Nb	Nb/sack	Thickness (inches)
Shoulder			
Slices			
Cubes		lb/sack	
½ Roast, bone-in			
½ Roast, boneless			
Roast, bone-in			
Roast, boneless			
Leg			
Whole leg (with dock) with hock			
Whole leg (with dock) hock separate			
Dock into a roast, bone-in			
Dock into a roast, boneless			
Dock sliced			
Dock in cubes		lb/sack	
Leg sliced			
Half leg hock separate			
Half leg with hock			
Rack			
Whole rack			
Chops			

Comments: