



## Interested in a half or a whole lamb?

*Half lambs* weigh approx' 10kg at £6.75 / kg.

They go in on a Monday then hang ready for collection from noon the following Thursday.

You have the choice of how they are cut and bagged.

*Lambskins* are available at £5 off the usual price of £40 for white, £47 for rare or dyed.

Common choices of cuts are:

LEG – whole or halved, bone in or out, or single steaks.

SHOULDER – whole or halved, bone in or out, plain or in garden mint or cubed into 1lb packs for casseroles.

LOIN – chops, noisettes ( no bone ), or joints. Each half lamb has 12 x loin chops and 3 x chump chops. With a whole lamb you could have 12 x Barnsley chops.

BREAST – minced approx' 2 x 1lb packs or rolled.

NECK – stewing packs ( plus bones approx 2lb ) or filleted approx' 9oz.

It is also possible to have your lamb meat made into lamb with mint burgers 2/pack, at £4.00 / kg; a good use of the cheaper cuts.

The bones, liver, kidney and heart are yours if you would like them.

Just ask if you would like to know more or to place an order,

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