



Lamb Order Form & Instructions

Fill out the Lamb Order Form and email (or USPS mail) to SheepyHollowFarms@icloud.com; or 131 RT 526, Allentown, NJ 08501

Mail a check (payable to “Sheepy Hollow Farms”) with the applicable deposit: Whole Lamb, \$150 OR Half Lamb, \$100

Once we receive your order, you will receive a confirmation email along with an estimated pickup timeframe.

For **2026**, lambs will be delivered to the butcher between **September 15 and October 31**, and are typically ready for pickup approximately **two weeks after drop-off**. Because our lambs are raised **100% on pasture, not in a factory setting**, we work within a flexible processing window that accounts for weather, forage availability, and natural growth rates. In most years, lambs are ready for processing in **early October**.

Processing & Pickup

All lambs are processed at a local butcher.

- We will email you approximately one week before your lamb is sent to the butcher.
- We will email again when your lamb is ready for pickup, including:
 - The balance due to Sheepy Hollow Farms
 - The processing fees due to the butcher (fees vary based on final hanging weight and your selected cut options)

Once your lamb is ready, you pick it up directly from the butcher and pay the butcher separately (cash or CC). **Butcher Information:** Bringhurst Meats, 38 W. Taunton Road, Berlin, NJ 08009 (Approximately 45 minutes south of the farm)

Freezer Space Requirements

Please be sure you have adequate freezer space before ordering. **Whole lamb:** ~3 cubic feet, **Half lamb:** ~1.5 cubic feet. For reference, a standard milk crate is approximately 1 cubic foot.

Order Form Tips

Send Sheepy Hollow Farms your cut sheet, we will submit it with the lamb drop off and liaison with the butcher with any questions.

We recommend taking the vacuum sela options, it's worth the extra cost. Remember to only select ONE where indicated – otherwise there will be delays in your order.

Regarding “remaining bones” we suggest you keep them, they are excellent for bone broths, soups and stews. We encourage using as much of the animal as possible.

If you have any questions at any point, please email or call us, we're always happy to help walk you through the process. Tina (908) 216-6602 or SheepyHollowFarms@icloud.com

BRINGHURST MEATS - LAMB CUTTING SHEET

Brian & Tina Clayton
Customer Name

131 Route 526 Allentown, NJ 08501
Customer Address

973-901-3098
Customer Phone

SheepyHollowFarms@icloud.com
email

Sheepy Hollow Farms
Name of Farm or Farmer

WHOLE OR HALF LAMB? (check one) WHOLE LAMB HALF LAMB

LEG (check one)

- WHOLE (boneless) WHOLE (bone in)
- CUT IN HALF (boneless) CUT IN HALF (bone in)
- SHANK ROAST & SIRLOIN CHOPS

SHOULDER (check one)

- WHOLE (boneless) WHOLE (bone in)
- CUT IN HALF (boneless) CUT IN HALF (bone in)
- CHOPS STEW GROUND

RIBS (check one)

- WHOLE RACK RIBLETS GROUND

LOIN

How thick would you like your chops? 3/4" 1" 1 1/4" 1 1/2"

How many chops to a pack? _____

RACK (check one)

- CHOPS ROAST FRENCHED CROWN

SHANK (check one) WHOLE GROUND

REMAINING BONES (check one) I WANT THEM I DON'T WANT THEM

OTHER:

GROUND - HOW MANY LBS. PER PACK DO YOU WANT FOR GROUND MEAT? _____

VACUUM PACK my order (\$0.25 lb.): YES NO

rev 1/2/20