



The Pasturage LLC of Montague Product Price List

To order:

Text or call 231 288 6112 Email thepasturage@gmail.com

Look for a confirmation via whatever method you contacted me. Thank you!

To Pickup:

At Sweetwater Local Foods Market, order by 4pm Friday for the 10am-11am Saturday market.

At Muskegon Farmers Market, visit stall 148 every Saturday for direct purchase.

To pay:

Cash or check (made out to The Pasturage, LLC) at pick up is preferred.

Or I can do a credit card at pick up. Or, finally, I can email you an online link to pay via credit card beforehand.

Thank you so much for your patronage!

L = LAMB

L Chop Loin \$16.00/# Classic cut. 2 per pack, avg .47 lb / pk.

L Chop Rib \$16.00/# Tender nugget in an arc of bone. 2/pkg, avg 0.36 lb/pk.

L Ground Lamb \$12.00/# Shepherd's pie. 1lb tube.

L ofl Bones, Soup \$5.00/# Now cut into 2" pieces! Avg 1.5 lbs per pack.

L ofl Heart \$5.00/# Aorta be standard fare. Avg. 0.6 lbs per pkg.

L ofl Kidney \$5.00/# Deviled kidneys, so good! 2 per pkg, avg 0.3 per pkg.

L ofl Liver \$5.00/# Conveniently pre-sliced. Avg 0.5-1 lb per pkg.

L Rack Of Lamb, Half \$18.00/# 4-5 ribs per pack, range 0.6-1.0 lbs. per pack.

OUT L Rack Of Lamb, Whole \$18.00/# 8-9 ribs per pack, range 1-1.75 lbs per pack.

L rst Leg Bone-in \$14.00/# Epitome of a roast. Around 4 lbs each.

L rst Leg Boneless \$14.00/# Any way you cut it: delicious. Netted, range 3-4 lbs / pk.

L rst Shoulder Boneless \$10.00/# Braise, appraise and rave. Avg. 3.3

L rst Sirloin Roast \$16.00/# Small crowd pleaser. 1/pk, boneless, netted, avg. 1.2 lbs.

L saus Bratwurst \$14.00ea Perfect for pork averse people. 5 links in 1 lb package.

OUT L saus Breakfast links \$14.00ea Breakfast is better with lamb! 10 links in 1lb package.

L saus Breakfast links SPICY \$14.00ea Add a little heat to your morning! 10 links in 1lb package.

L saus Italian \$14.00ea New recipe, still Italian but not sweet. 5 links in 1lb package.

L saus Kielbasa \$14.00ea Not just for pork. No sugar or dextrose. 5 links in 1 lb pkg.

L Shanks Osso Bucco \$10.00/# Singly packaged, so order three to make a whole shank.

L Shanks Whole \$10.00/# Stunning. 2 whole shanks, avg 1.5 – 2.2 # per pkg

L steak Leg \$14.00/# Christmas in July! 1/pk, bone-in, straight cut. .44 – .68lb/pk.

L steak Shoulder \$10.00/# Slow and low. 2/pk. 0.75 – 1.1lb/pk.

L steak Sirloin Steak \$16.00/# Nothing says special like sirloin. 1/pkg, avg .77lb/pkg.

L Stewmeat \$12.00ea Kebob ready. 1lb pkg.

OUT Mutton chops \$13.00/# More than just a hair style. 2/pk, 0.75 # avg.

P = PORK

P Bacon \$14.00/# Relatively thick sliced. Avg. 1#/pk.

OUT P Belly, whole slab. \$10.00/# Skin off. About 7.5#/pk.

OUT P Belly, fresh side pork. \$10.00/# Small packs, skin off. Avg. 0.5#/pk.

P Chops \$11.00/# 3/4"-1"thick, 2-4 per pkg. Range 0.5 – 1.5lb

P Cubes \$9.00/#. Perfect for stir fry, kebabs, or stew. About 1# pk of 1" cubes.

P Fat Back \$3.00/# My favorite for deep frying. Range 0.5-2.0 lbs per pack.

P Fat Leaf fat \$5.00/# Great for flaky pastry. 1.5 – 4lbs per pkg

P Ground Pork \$9.00ea Versatile. 1 lb. Tube

P leg Hocks, Fresh \$5.00/# For Schweinhaxe. 2/pk, range 1.5-2lbs.

P leg Hocks, Smoked \$6.00/# Pea soup. 2 hocks cut into 3 pieces each, avg 2#/pk.

P leg Pork Shanks \$5.00/# Also for Schweinhaxe. 1/pk, range 1.5-2lbs.

P ofl Ears \$5.00/# Also great raw dog treat. Two per pkg. .25 – .5 lb

P ofl Heart \$5.00/# One per pkg. 0.75 – 1.25lb

P ofl Jowl, fresh/cheek \$5.00/# Make your own jowl bacon. 1-2 lbs per pack.

P ofl Jowl, Smoked \$8.00/# Aka guanciale or jowl bacon. Sliced. Avg .75#/pk.

P ofl Kidney \$5.00/# One or two per pkg. 0.25 – 0.75lb

P ofl Liver \$5.00/# Zinc your cold away with liver. 0.5-1.5 #/pk.

P ofl Neck Bones \$4.00/# Budget cut, lots of meat and nutrition. 1-2 #/pk.

P ofl Snout \$5.00/# Collagen rich. 1/pk, avg 0.5#/pk.

P ofl Tongue \$5.00/# Makes the best tacos. 0.3-0.7 per package.

P Pork Steak \$11.00/# Better than beef! 2/pk, 0.75-1.5#/pk.

P rst Ham, fresh \$10.00/# Put home-smoker to use. Whole (2-4lbs).

P rst Loin Roast \$12.00/# Prime rib of pork. Bone-in. Range 1.5 – 2.75lb

P rst Shoulder, butt, fresh, whole or 1/2. \$12.00/# The back of the shoulder. Whole (3-4#), 1/2 (2-3#).

P rst Shoulder, fresh, whole or ½. \$12.00/# Traditional pulled pork cut. Whole (7-8.5#), ½ (2-4#).

P saus Andouille \$13.00ea Last chance, discontinued recipe. 1 lb pkg of 5 links.

P saus Brats \$13.00ea Classic recipe. 1lb pkg of 5 links.

P saus Brats, Jalapeno \$13.00ea Mild heat, booming flavor. 1lb pkg of 5 links.

P saus Bfast Links \$13.00/# Labeled wrong. Real ingredients: pork, water, salt, sugar, spices. 10 links.

P saus Chorizo \$13.00ea A Sweetwater favorite. 1lb pkg of 5 links.

P saus Italian \$13.00ea Perfect for spaghetti. 1lb pkg of 5 links.

P saus Kielbasa \$13.00ea Fresh German style. 1lb pkg of 5 links.

P saus Polish \$13.00/# No sugar or dextrose. 4 links, range 0.8-1.7#/pk.

P Smoked Ham slice \$10.00/# So easy, practically serves itself for dinner. 0.5-2.0 #/pk.

OUT Smoked Ham slice NO NITRATE \$12.00/# Has cane sugar, brown sugar, but no nitrate. Avg 0.7#

About Our Farm:

Julie Engel and her husband Dan Lorenz raise Certified Grassfed and Certified Animal Welfare Approved sheep at The Pasturage, LLC farm in Montague, MI. A Greener World (AGW) is their third party certifier. Certified Grassfed by AGW, is the first—and only—food label in the U.S. and Canada that guarantees food products come from animals fed a 100% grass and forage diet, and raised entirely outdoors on pasture or range. Learn more about Certified Animal Welfare and The Pasturage at: <https://agreenerworld.org/midwest/the-pasturage-llc-montague-mi/#:~:text=Julie%20Engel%20raises%20Certified%20Animal,located%20in%20beautiful%20West%20Michigan>