

## The Pasturage LLC of Montague Product Price List



Julie Engel raises Certified Animal Welfare Approved by A Greener World (AGW) sheep at The Pasturage, LLC farm in Montague, MI. The Pasturage, LLC is a small family-owned, diverse livestock farm located in beautiful West Michigan.

**To order:**

Text or call 231 288 6112.

Email [thepasturage@gmail.com](mailto:thepasturage@gmail.com)

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

**To Pickup:**

**At Sweetwater Local Foods Market, order before 4pm Friday for the 10am to 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 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.  
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/pkg, boneless, netted, avg. 1.2 lbs.  
L saus Bratwurst \$14.00ea Perfect for pork averse people. 5 links in 1 lb package.  
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/pkg, bone-in, straight cut. .44 – .68lb/pk.  
L steak Shoulder \$10.00/# Slow and low. 2/pkg. 0.75 – 1.1lb/pk.  
L steak Sirloin Steak \$16.00/# Nothing says special like sirloin. 1/pkg, avg .77lb/pk.  
L Stewmeat \$12.00ea Kebob ready. 1lb pkg.  
Mutton chops \$13.00/# More than just a hair style. 2/pkg, 0.75 # avg.  
**P = PORK**  
P Bacon \$14.00/# Relatively thick sliced. Avg. 1#/pk.  
P Belly, whole slab. \$10.00/# Skin off. About 7.5#/pk.  
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/pkg, range 1.5-2lbs.

P leg Hocks, Smoked\* NO NITRATE \$6.00/# Pea soup. 2 hocks cut into 3 pieces each, avg

2#/pk. \*low stock, pre-order only\*

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 NO NITRATE \$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 half. \$12.00/# The back of the shoulder. Whole (3-4#) or half (2-3#).

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

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 Breakfast 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.

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

Avg 0.7#

## About Our Farm:

In addition to being Certified Animal Welfare Approved by AGW, the flock of sheep at The Pasturage, LLC are Certified Grassfed by AGW, 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.>