

The Pasturage LLC of Montague

Product Price List



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. They raise their pigs on pasture and feed them certified organic grain.

To order:

Text or call Julie: (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 (summer stall 148, inside in winter). Or come to the farm anytime!

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.

Thank you so much for your patronage!

Item Name	Description	Price
CbM: dishcloths	Hand woven dish cloths Created by my Mom, comes in a pair	8.00/pr
CbM: twined rugs	Hand woven rugs Created by my Mom	74.19/ea
CbM: bird suet	Winter only: our lard and a bird seed mix. Fits most suet holders.	3.00/ea
Lamb Brisket	Corned lamb! 1 / pack, average 0.4 # / pack	8.00/#
Lamb Chop Loin	The best things come in small packages. 2 / pack, avg 0.47 # / pack	16.00/#
Lamb Chop Rib	Tender nugget in an arc of bone. 2 / pack, avg 0.36 # / pack	16.00/#
Lamb Ground Lamb	This shepherd's choice for shepherd's pie. 1 # tube (+/- .15 #)	12.00/#
Lamb 10# Ground Lamb	Vacuum sealed 10# of ground lamb	12.00/#
Lamb Loin, Boneless	Diminutive in size but not in flavor. 1 / pack, avg 0.5 # / pack	18.00/#
Lamb ofl Bones, Soup	Bone Broth! Cut into ≈4" pcs, also ideal for dog's raw diet. ≈2 # / bag	5.00/#
Lamb ofl Heart	So good for you, aorta be standard fare. 1 / pack, avg 0.25 # / pack	5.00/#
Lamb ofl Kidney	Better than beef kidneys! Mild flavor. 2 / pack, avg 0.45 # / pack	5.00/#
Lamb ofl Liver	Indulge biweekly and feel the difference. Nicely sliced, avg 0.7 # / pack	5.00/#
Lamb ofl Tongue	Like roast beef. Try it! Unscalded, 1 / pack, avg 0.3 # / pack	5.00/#
Lamb Rack of Lamb, Half	Impressive cut, delectable meat. 4-5 ribs / pack, range 0.75-1.0 # / pack	18.00/#
Lamb Rack of Lamb, Whole	Dinner party centerpiece. 8-9 ribs / pack, range 1.5-1.75 # / pack	18.00/#
Lamb ribs Spare Ribs	Not just for pork. 8-9 ribs / pack, range 1.2-2.2 # / pack	7.50/#
Lamb rst Leg Bone-in	Epitome of a roast. 1 / pack, range 3-4.5 # / pack	14.00/#
Lamb rst Leg Boneless	Any way you cut it: delicious. Netted, 1 / pack, range 3-4 # / pack	14.00/#
Lamb rst Neck Roast	My Mother-in-law's favorite cut; stroganoff. 1 / pack, avg 2 # / pack	8.00/#
Lamb rst Shoulder Bone-in	Think pot roast. 1 / pack, range 1.3-3.5 # / pack	10.00/#
Lamb rst Shoulder Boneless	Traditional cut for curry, like lamb vindaloo. 1 / pack, avg 3.3 # / pack	10.00/#
Lamb rst Sirloin Roast	Melt in your mouth amazing. Netted, boneless, 1 / pack, avg 1.2 # / pack	16.00/#
Lamb rst Whole Breast	Rare cut! Avg 2 # / pack	8.00/#
Lamb saus Bratwurst	Perfect for pork averse people! 5 links / pack, 1 # / pack	14.00/ea
Lamb saus Breakfast Links	You won't be able to tell this isn't pork. ≈10 links / pack, 1 # / pack	14.00/#

Lamb saus Italian	More sweet than hot. 5 links / pack, 1 # / pack	14.00/ea
Lamb saus Italian HOT bulk	Sweet at first, nice heat at the end. 1# tube (+/- .15 #)	14.00/#
Lamb saus Italian Sweet bulk	My Mom's favorite. 1# tube (+/- .15 #)	14.00/#
Lamb saus Kielbasa	This one is my favorite. 5 links / pack, 1 # / pack	14.00/ea
Lamb Spicy Breakfast Links	Heat up your day from the start. Mild heat. ≈10 links / pack, 1 # / pack	14.00/#
Lamb Shanks Osso Bucco	Beautiful Osso Bucco. One ≈2" pc / pack, range 0.2-0.7 # / pack	10.00/#
Lamb Shanks Whole	Better than roast beef. 1-2 shanks / pack, 6"-8" long, range 1-3 # / pack	10.00/#
Lamb steak Leg	Grill on! Bone-in, straight cut, 1 / pack, range 0.44-0.8 # / pack	14.00/#
Lamb steak Shoulder	Crock pot specialty. Bone-in, 1-2 steaks / pack, range 0.4-0.8 # / pack	10.00/#
Lamb steak Sirloin Steak	Nothing says Special like Sirloin. 1-2 / pack, range 0.5-1.0 # / pack	16.00/#
Lamb Stewmeat	From fajitas to fricasee, this is for more than stew. 1 # pack (+/- .15 #)	12.00/#
Pork Bacon	Relatively thick sliced, hickory smoked. 8-10 slices, 1 # (+/- 0.04)/ pack	14.00/#
Pork Bacon ends and pieces	Still bacon, packed in a heap. Thickness varies, range 0.7-1.2 # / pack	15.00/#
Pork Chops	Stellar sous vide. Bone-in, ≈3/4" thick, 2 / pack, range 0.5-1.8 # / pack	11.00/#
Pork Cubes	Marinate, skewer, and kebob it up. 1" cubes of pork, ≈1 # / pack	9.00/#
Pork Fat Back	Great for all-purpose use: baking, frying, seasoning cast iron pans. Must be rendered into lard. 1# fat back yields ≈1.5 cups lard. Range 0.4-3#/ pk	3.00/#
Pork Fat Leaf fat	Leaf lard is prized for its ability to flake a crust. Must be rendered into lard. 1# leaf fat yields ≈1.5 cups lard. Range 1.5-4 # / pack	5.00/#
Pork Ground Pork	Versatile, flavorful, easy. What better way to say dinner? 1 # tube	9.00/ea
Pork lg Hocks, Fresh	Schweinhaxe (German dish, look it up).1-2 hocks / pk, range 0.5-2 # / pk	5.00/#
Pork lg Hocks, Smoked	Pea soup! Mild smoke flavor. 1 hock / pack, range 0.5-1.5 # / pack	6.00/#
Pork lg Trotters (aka pig feet)	Collagen rich: make sure you never age. 2 / pack, range 0.25-0.5 # / pack	5.00/#
Pork ofl Ears, Fresh	Raw diet dog? We got you! Or fry and top a salad (better than Bac-O's!)	5.00/#
Pork ofl Heart	Delicious and nutritious. 1 / pack, range 0.75-1.25 # / pack	5.00/#
Pork ofl Jowl, Fresh	A favorite of the Reenactment crowd. Whole, 1 / pk, range 0.5-1.5 # / pk	5.00/#
Pork ofl Jowl, Smoked	Aka jowl bacon or guanciale. Thick sliced, range 0.6-1.6 # / pack	8.00/#
Pork ofl Kidney	Steak and kidney pie. 1-2 / pack, range 0.25-0.75 # / pack	5.00/#
Pork ofl Liver	Liverwurst. Need I say more? Range 1.5-4 # / pack	5.00/#
Pork ofl Neck Bones	Meaty. For stock or kraut. 8-12 2" pcs / pack, range 1.25-2.0 # / pack	4.00/#
Pork ofl Snout	Raw dog diet specialty. 1 / pack, avg 0.4 # / pack	5.00/#
Pork ofl Tongue	My favorite meat for tacos. Unscalded, 1-3 / pk, range 0.25-0.75 # / pk	5.00/#
Pork Steak	Beef takes a backseat to this meaty, stunningly red cut that is decidedly not the other white meat. Bone-in, 2 / pack, range 1-1.75 # / pack	11.00/#
Pork rst Loin Roast	Prime rib of pork. Bone-in, range 1.5-2.75 # / pack	12.00/#
Pork rst Butt, Fresh, 1/2	Classic cut to make pulled pork. From the shoulder, range 2.5-4 # / pack	12.00/#
Pork rst Butt, Fresh, Whole	Braise, appraise, and rave. From the shoulder, range 4-6 # / pack	12.00/#
Pork rst Shldr, Fresh, ½	Aka the shoulder picnic roast. Range 2-3.5 # / pack, avg 2.7 #	12.00/#
Pork rst Shldr, fresh, whole	Also known as the shoulder picnic roast. Range 6-8 # per package.	12.00/#
Pork saus Andouille	Classic creole style. 5 links / pack, 1 # / pack	13.00/ea
Pork saus Breakfast links	Sweet and savory. 10 links / pack, 8" long link, no casings, avg 0.8# / pk	13.00/#
Pork saus Brats	Wisconsin approved. 5 links / pack, 1 # / pack	13.00/ea
Pork saus Brats, Jalapeno	Medium heat. 5 links / pack, 1 # / pack	13.00/ea
Pork saus Chorizo	Traditional Mexican sausage. Casings are not tied at the end, so it is easy to slit and use as bulk if so desired. 5 links / pack, 1 # / pack	13.00/ea
Pork saus Italian	Spaghetti ready. 5 links / pack, 1 # / pack	13.00/ea
Pork saus Kielbasa	Fresh, of the German style. 5 links / pack, 1 # / pack	13.00/ea
Pork saus Polish	Tastes like my Mom remembers. Coarser grind, 4 links, 1.0-1.5 # / pack	13.00/#
Pork Smoked Ham slice	Practically serves itself for dinner. Center cut, bone-in, ≈1" thick, range 1-1.75 # / pack	10.00/#