

PLANNED LAMB SHEEP FARM
Bred and Raised To Produce Outstanding Quality Meat

— WINTER HARVEST —

Pasture Raised Lamb

"Tender, Lean And Succulent"



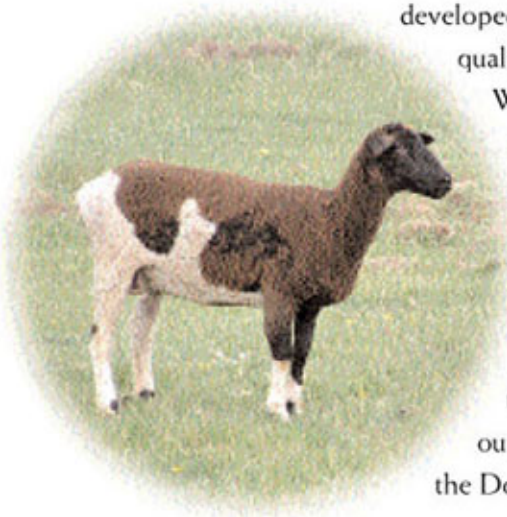
*"The Champagne
of Lamb"*

THE DELICATE, WORLDLY FLAVOR OF LAMB
PERFECTED ON IOWA PASTURE

Lamb is a meat that's long been appreciated around the world for its sweet, mild and complex flavor — from Europe to Africa, India, Mexico and North America. Now, our gently rolling Iowa meadows are proving to be a perfect home for raising the perfect lamb.

We've selected and raise only the Dorper breed, developed solely for the quality of its meat.

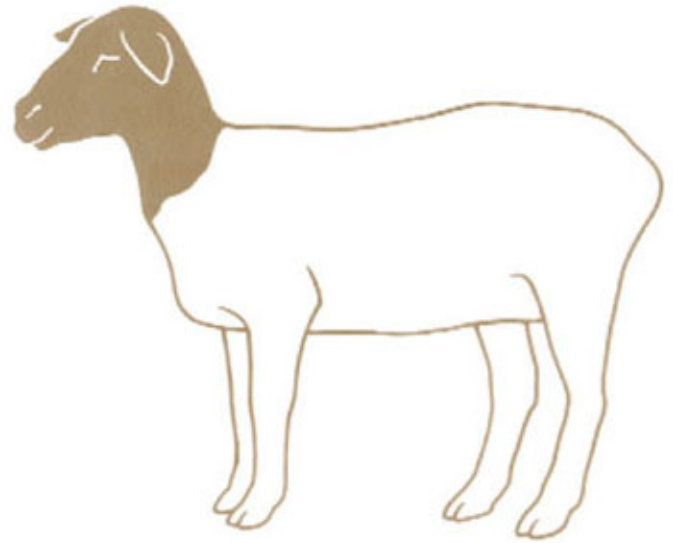
With naturally suited outdoor pasture life and diet, and our winter harvest cycle, we're able to bring out the best in the outstanding qualities the Dorper has to offer.



BORN AND RAISED ON GRASS —
NOURISHING EVERYONE

All of our animals are born, weaned and raised on our pastures, so we can guarantee that they're healthy and always have been. They spend 95% of their time on pasture, getting plenty of fresh air and clean water as they roam year 'round on a circuit of large open plots.

They derive the bulk of their nourishment from pasture plants, including tender grasses, clovers and other legumes. This is the diet natural to sheep, and therefore provides them optimum nutrition and health. In turn, they produce a lean, healthy, nutrient dense and protein rich meat.



DORPER: THE CHAMPAGNE OF LAMB

Developed in South Africa during the 1930's as a cross of the Black Headed Persian and Dorset Horn, the Dorper was bred for its lean, tender meat, its broad frame and ideal muscling. In addition to its rich flavor and tenderness, research tests show that, when cooked, Dorper meat actually shrinks less than meat from other standard favorite North American breeds.

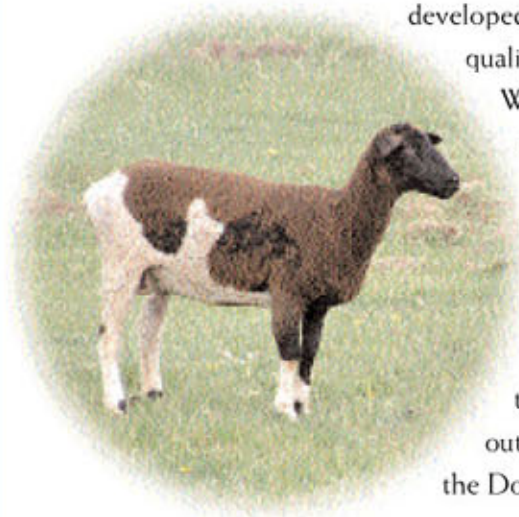
Dorpers are hardy and mild mannered, and do exceptionally well in varied and extreme environments. So, lucky for us, neither Iowa's winters nor hot dry summers are able to dim their innate ability to thrive and produce wonderful meat.

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WINTER LAMB: A SEASONAL DELICACY

Between November and February is harvest time for our Dorpers, for one reason and one reason only—that's how we can produce our finest, most succulent lamb.

Our winter harvest is dictated by an annual cycle for spring lambing. With this calendar, we give the ewes a diet of the best spring pasture growth to provide them optimum nourishment and energy as lambing approaches. As a result, the lambs are given the best possible start nutritionally. The first several months of their lives they're feeding and growing on the pastures when the plants are most lush. By working with the seasons, we reduce livestock stress, enhancing their ability to succeed and produce exceptional quality meat.

An added benefit of this calendar is that it makes our lamb available when domestic supplies normally diminish—during the winter.

HEALTHY LAMB AND HEALTHY LAND

We're committed to produce the most healthful and flavorful lamb possible. So, we don't administer growth hormones or antibiotics. With the livestock's healthy outdoor life they're not needed. Nor do we feed our sheep any animal byproducts. They're not needed, either.

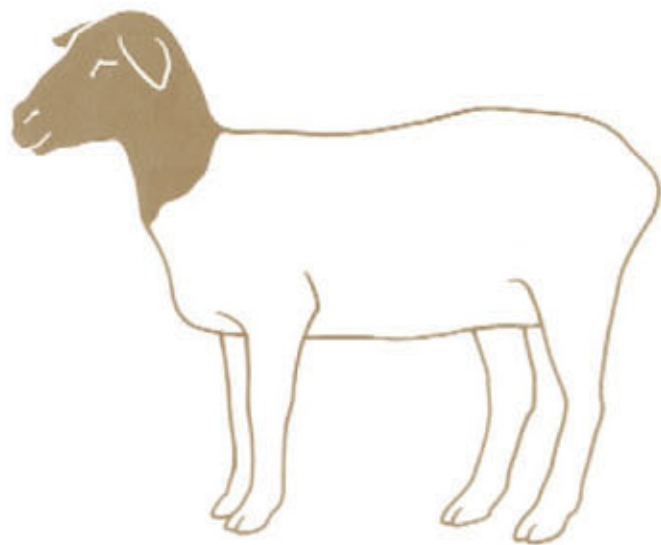
What's healthy for lamb is healthy for our land. Pasture cover naturally enriches the soil and prevents erosion and runoff while providing habitat for wildlife. And pasture farming dramatically reduces the need for heavy machinery and high energy inputs required to plant, harvest, process and distribute feed. As grazing sheep feed themselves, they not only get exercise, but help preserve the environment.



LOCAL PROCESSING: STATE OF THE ART / FAMILY OWNED / HUMANE CRAFT METHODS

Wonderful meat can only be as good as the last stop before going to market – the meat locker. So, we've partnered with an outstanding regional processor, Edgewood Meats.

Edgewood has been a local family operation for decades. They combine state of the art USDA inspected facilities and food safety management with a tradition of expert cutting by hand. Their methodical craft approach and humane handling, without the hurry typical of large industrial plants, is better for the livestock and, in turn, ensures both food safety and premium meat quality.



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"OH THE RECIPES YOU'LL TRY"

During recent years, lamb has been experiencing a revival in the U.S. The blossoming of ethnic restaurants is providing a delightful array of new menu ideas for at home cooks. And, the interest in American family roots has brought back dishes and foods from the first half of the 20th century and before for rediscovery and redefinition.

At the same time, traditional American lamb dishes and cultural hybrids like our favorite, barbeque lamb, are showing up at fairgrounds, family gatherings and local restaurants. There are many recent cookbooks that provide delectable recipes using lamb—for the beginner and the adventurous alike. And, there are many web sites with recipes and cooking tips. Among our favorites are:



PLANNED LAMB SHEEP FARM
13631 Vail Avenue
Clarksville, IA 50619
Telephone: 319-276-4400
e-mail: scottw@butler-bremer.com

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