

Faerie Road Farm • FaerieRoadFarm.com • faerieroadfarm@gmail.com
Farm-to-Freezer Heritage Lamb Information Sheet 2026

The Heritage Sheep Project @ Faerie Road Farm

Faerie Road Farm is home to a mixed flock of 25 heritage sheep. There are a range of breeds represented with a heavy influence of Gotland, Cotswold and Blue Faced Leicester (BFL) and as many colored sheep as we have been able to gather. Our current ram, sire of this years crop, is a high percentage Cotswold named Henry Rollins, as he really is a punk. Sheep are raised on a rotational pasture system, with flowering forage plants for bees and livestock guardian dogs and llamas for protection. Each Winter a new batch of lambs is born and each Spring we offer these incredible lambs direct to the consumer. [Read more about the Heritage Sheep Project here](#)



About the Lamb

Faerie Road Farm produces lambs for consumption that are 6- 9 months old. We align with the seasonal rhythms so that our lambs are weaned onto grass when it starts growing in May and are harvested by the time the grass stops growing in October. Pasture raised lamb is quite different from most lamb from a grocery store. It has more muscle meat and less fat than commercial lambs which spend the last 2 months of their lives on feedlots, and the fat is tastier and healthier. Cuts like chops are smaller, but more nutritious and flavorful. One customer raved "I had to restrain myself from gobbling down the lamb I got from you inside of one month. The meat was everything I yearned for, fine grained, dense, and delicately speckled with fat making it juicy and tender. It had a robust, succulent, meaty flavor that was delicious completely plain. It also stood up beautifully to strong spice blends like rosemary/garlic/balsamic vinegar or cumin/coriander/chili, pepper/black pepper/lemon, or tandoori seasoning... lamb as tasty as yours is hard to come by."

How our Farm-to-Table Process Works

We send out an email at weaning in May or June once we know how many lambs we have available for the year. To reserve your lamb we ask a deposit, which covers the cost of the mobile butcher and cut & wrap processing. Once the lambs are dispatched they are weighed and your balance due, which is what we receive as the farmers, is a per pound sliding scale prices based on this weight (see pricing below)

We sell whole lambs only. If you want a less, please share with a friend. Your lamb will be delivered cut, wrapped and frozen. You will get shanks, chops, steaks, leg of lamb, rack of lamb, riblets, ground lamb, stew, organ meats and bones. Our lambs range 35-65 pounds finished. The lower end of this range fits in a square milk crate. The larger end in a rectangular milk crate. Delivery dates are usually late August and October. Southern Oregon customers can pick up direct from the butcher shop or from me at the farm. Bay Area customers pick up from me at a central location in the East Bay on a designated date. [Read more about the Farm-To-Freezer Process here](#)

2026 Pricing Southern Oregon

Current deposit is \$175. This covers the cost of the mobile butcher and the butcher shop who breaks the lambs down and wraps, labels and freezes them. Balance due at delivery is what the farm receives for the lamb and is based on hanging weight. 2025 sliding scale \$6.75-8.75/lb.

When you purchase a Faerie Road Farm lamb you are not only buying a product, but supporting regenerative agriculture and traditional methods shepherding. Our pricing ensures we can at least break even on the cost to raise the lambs (hay, supplemental feed, medicine and vet care, shearing, pasture maintenance and irrigation etc.). The higher end of the scale means there are some funds for improvements to infrastructure (shelter, fencing, repairs). We cannot compete with commercial big box prices, but can guarantee our lamb was raised sustainably on clean pasture, harvested compassionately and has exceptional texture and flavor.