

WHERE TO FIND US:

We'll be at the Texas Township Farmers Market selling lamb and beef cuts on the following dates this summer:

- May 22
- May 29
- June 19
- June 26
- July 3
- July 10
- July 17
- July 24
- July 31
- Aug 14
- August 21
- August 28
- September 4
- September 18
- September 25
- October 9
- October 16
- October 23

Please visit us at www.buckhamfarms.com, call us at 269.375.7676, or e-mail us at info@buckhamfarms.com to learn more about our family farm and what we do.

Lamb Price List



Whole Leg \$7/lb

Half Leg (3 lbs) \$7/lb

Leg Steak \$10/lb

Grill it, roast it, broil it - it's a classic!



Chops \$12/lb

Always a favorite, grill or broil hot and quickly for best flavor and velvety texture



Shoulder Roast \$5/lb

Delicious roasted with potatoes and veggies



Shoulder Steak \$7/lb

Arm Steak \$7/lb

Less expensive than other steaks but with great flavor grilled, broiled or pan-fried



Shank \$5/lb

A smaller alternative to the whole leg with great flavor - braise or simmer in liquid.



Ribs \$5/lb

Excellent cooked low and slow with a spicy herb rub



Cubed Lamb \$6/lb

Perfect for kabobs, stew or stir-fry



Ground Lamb \$6/lb

A rich and bold alternative for burgers, chili and more.

We also take special orders – just ask!

*Quality that stands
the test of time...*



George and Kathy Buckham

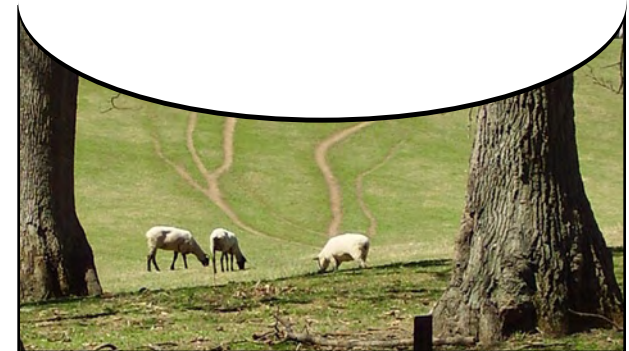
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BUCKHAM FARMS

Quality that stands the test of time...

OUR FAMILY FARM

Since George Buckham came over from Great Britain in 1879, the Buckham family has been committed to growing and producing quality crops and livestock for more than 100 years.

More importantly, we're committed to family. Our traditions, our culture, have been passed down now through five generations.

With land all over Kalamazoo county, we not only feed and pasture our sheep and cattle but also grow corn, soybeans, wheat and alfalfa. Much of what we grow stays on the farm and is used to feed our animals.

Using conservation practices and rotating fields and pastures, we are also dedicated to sustainable production that gives back to the ground we work.

OUR LAMB

Our lambs are born here in Kalamazoo, either in the barn during the winter or out on pasture during the spring.

Lambs are finished later in the year on a grain and alfalfa hay feed. Raising and feeding our sheep this way on both grain and forages delivers great-tasting, natural and home-grown lamb product.

We also sell some of our animals to other shepherds for their breeding programs, some for 4-H and county fair projects, and others to the commodity market.

Our lamb is grown and processed locally in Michigan. Whole freezer lambs and freezer beef halves or quarters are also available. Have additional questions on how we raise our animals? Feel free to ask us!

OUR BEEF

Our Angus crossbred cattle herd is cared for and grazed here in Kalamazoo, just a few miles from the farmers market. Calves are born on pasture in the spring, growing on milk and grass until they are weaned in the fall.

Our steers and heifers are then finished on grain, hay and silage for that great, home-grown flavor.

Our beef is also grown and processed locally in Michigan. Freezer beef halves or quarters are also available on request if you are looking to stock your freezer.

Once you try our ground beef – or steaks or roasts – you'll never eat grocery store burger again!

