

Jeff and Liz Conrad
Riverslea Farm
362 North River Rd
Epping NH 03042

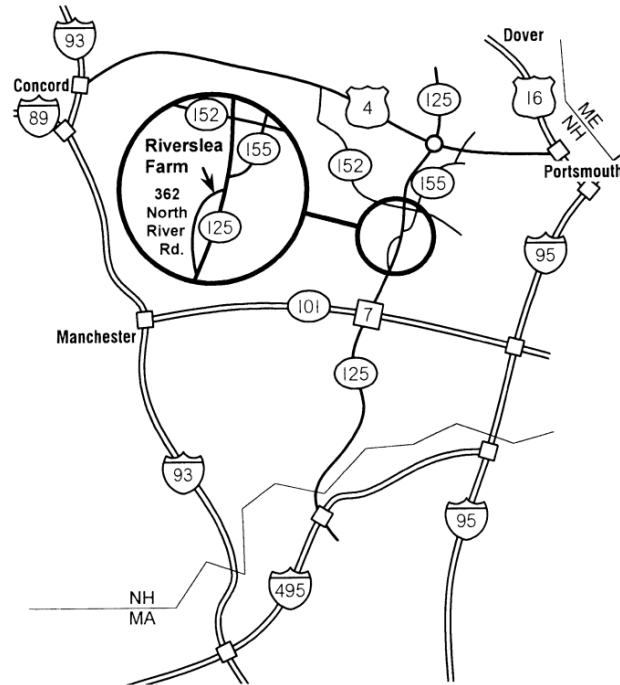
Experience farm raised lamb and kid (baby goat/cabrito). USDA cuts, custom freezer and rotisserie orders are available year round.

The farm is just off of Rte 125, 4.5 miles north of Rte 101 (exit 7). We're about 65 miles north of Boston, half-way between Manchester and Portsmouth, New Hampshire.

Our farm shop is open daily 8 to 6 year round. Call ahead or just stop in.

www.riversleafarm.com
603 679 2629

Riverslea Farm



Come see our beautiful wool products.

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Gourmet Meats



Riverslea Farm



Riverslea Farm Gourmet Meats

Our Livestock

We raise lambs and kids for meat at Riverslea Farm. We also buy from a network of family farms. Our animals are raised in a natural healthy environment. When they're not on pasture, they eat grain, hay and water without antibiotic or hormonal additives. No pesticides are applied to our wool.

USDA Flash Frozen Meats

We butcher very young lamb and kid to produce extremely tender, mild-flavored meat. Our natural meat is cut and flash frozen at Lemay & Sons, Goffstown NH USDA#9542. Custom freezer and barbecue orders are available by appointment.

Lamb	Price per lb.
Ground Mutton	\$6
Burger	8
Shanks	8
Link Sausage Hot, Sweet, Greek	\$9
Rib Racks Bone-in legs	\$12 12
Chops Kabobs Boneless Legs	\$14 14 14
Goat	
Burger Shanks	\$8 8
Rib Racks	\$12
Chops Kabobs	\$14 14

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"FARM FAST FOOD"

Shepherd's Pie \$14

With our ground lamb

Chili \$13

With our ground goat

Prepared for us by Chef Ted McCormack at Flag Hill Winery

Riverslea Favorites

Gently pan fry kabobs in a bit of olive oil. Marinate with apple cider, honey and rosemary if you must.

Bake chops at 350° on a shallow rack rather than grilling. Coat with a paste of mustard and thyme.

Put a chunk of your favorite cheese inside a lamb burger. Serve with hot or sweet pepper relish.

Kid is ultra lean and it stands up to strong seasonings. Try it in chili and curries.

Goat soup bones (\$1/lb.) are lean and flavorful. They produce rich stock for soups and stews. We use lamb sausage in soups and kabobs or shanks for our stews. Cook with carrots, parsnips, potatoes, baby turnips, onions, garlic, spinach etc.