



Organic, 100% Grass Fed

Direct Selling Organic Lamb to
Homeowners and Restaurants

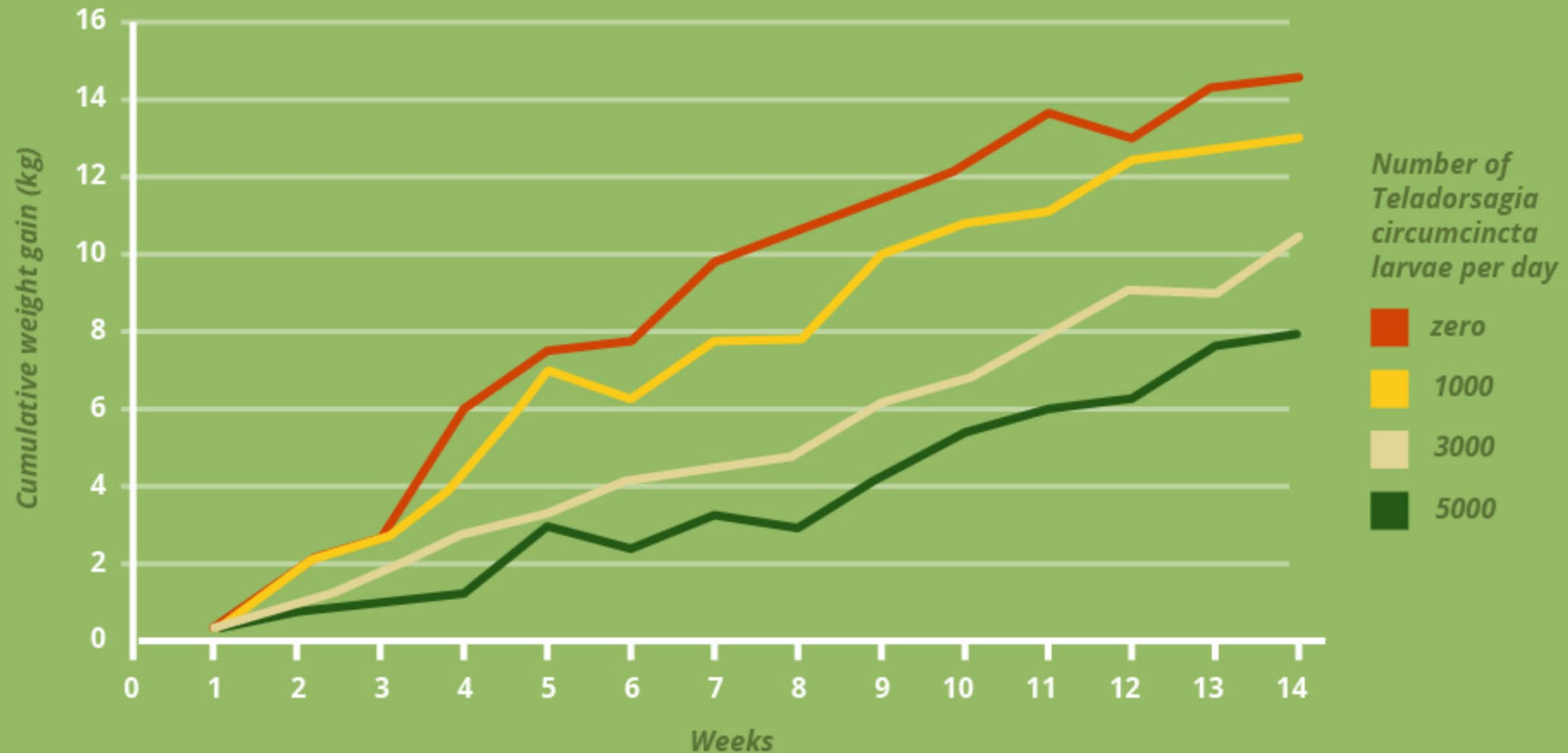
Nick Cotter

Why Direct Sell

1. €
2. Consumer demand
3. *“there’s always room for one more good one”*



Daily weight gain vs worm challenge²



Stomach worm infections decrease growth rates in lambs
As the level of challenge increases, the growth rate decreases.



A lamb can have their average daily weight gain reduced by 50% without showing clinical signs.

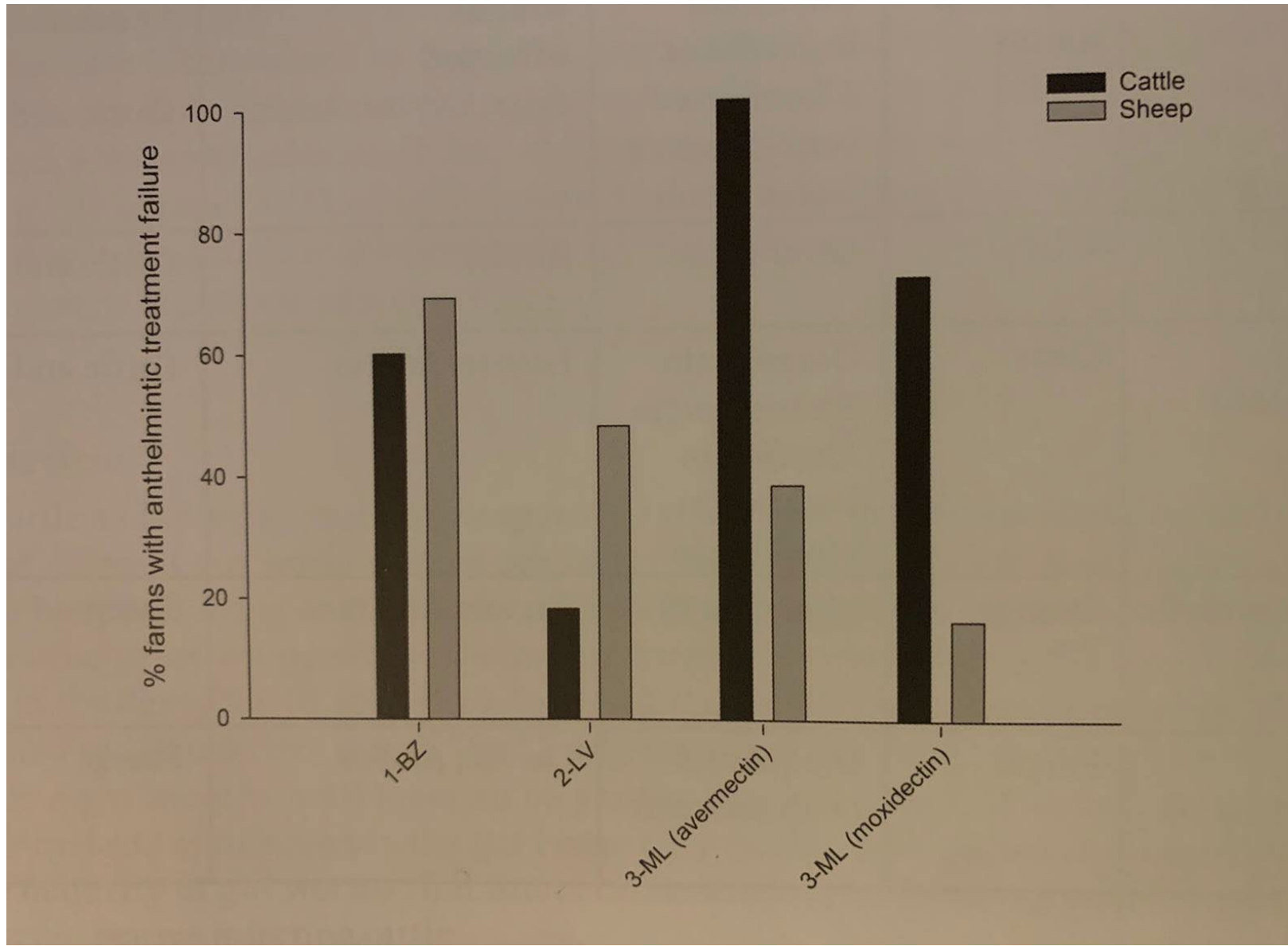


80% of the worms are only in 25% of
the lambs

thecottercrate@gmail.com



COTTER CRATE
Designed and made in éire



Anthelmintic Resistance in Ireland

Target = 45-50kg lw

Grass measuring = key



2 LEGS OF
LAMB



2 LAMB SHOULDERS



4 PACKS OF
CENTRE LOIN CHOPS



2 RACKS OF LAMB



2 PACKS OF LAMB
STEAKS



STEWING



MINCE



LAMB
ROULADE
(BELLY & FRONT SHANK)



LIVER, HEART, KIDNEYS



**COTTER
ORGANIC
LAMB**

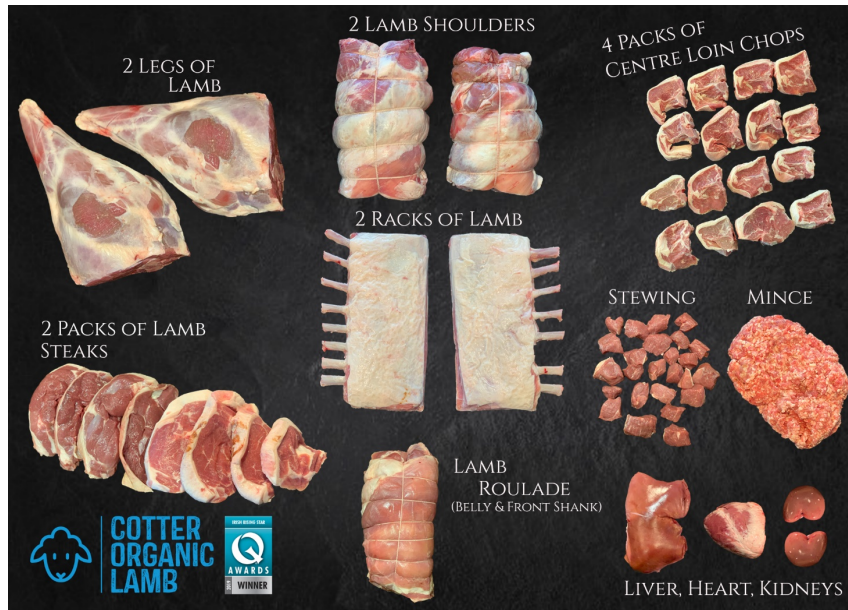




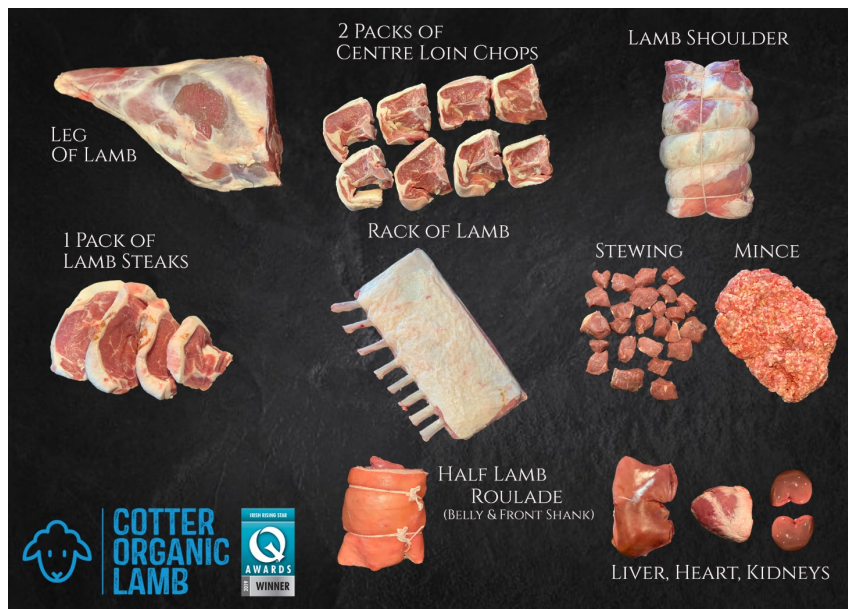
On Farm Unit







Full lamb €200 (16kg)



Half lamb €105 (8kg)

www.cotterorganiclamb.ie

TUSCANY

STARTER

3 COURSE
SET PRICE
€35

CRAB AND LOBSTER RAVIOLI

served in a delicate saffron cream sauce (1, 2, 3, 7)

BEEF CARPACCIO

with lemon & orange juice drizzle, olive oil and shaved parmesan (7)(GF)

SCALLOPS

pan seared with a pea puree sprinkled with Clonakilty black pudding dust
served with a Pernod sauce (1, 12, 14) (€3 SUPPLEMENT)

TRIO OF FILO PASTRIES

with brie and cranberries, mushrooms and parmesan, goat's cheese and fig
served with a side salad (1, 7)(V)

CHICKEN LIVER PÂTE

served with warm brioche and a delicious caramelised onion and cranberry
sauce (1, 7, 12)(GF)

MAIN

SPELT TORTELLINI

with pumpkin, olives & potatoes in a light chilli tomato sauce (Vegan)

CHICKEN BREAST WITH WILD MUSHROOM STUFFING

served with a red wine jus, garlic potato rosti's and roasted root vegetables (12)

RACK OF COTTER LAMB FROM ABBEYFEALE

crusted in mint and chilli served with grilled asparagus & peas drizzled with
olive oil and golden fry potatoes (GF) (€5 SUPPLEMENT)

FISH

d with a creamy lime citrus dressing with wilted spinach, nutmeg mash potato
and farm fresh vegetables (4, 7)(GF) (€5 SUPPLEMENT)

FILET STEAK

Tipperary Piedmontese served with a choice of béarnaise sauce
pepper sauce, fresh vegetables and sweet potatoes fries (3, 7, 9) (GF)

DESSERT

SEMIFREDO

maple and praline dessert (3, 7, 8)



1. You need to be convinced you have a product
2. Look at resources available
3. Go slow to go fast later



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