

## Kathy is downsizing her library. Is there a book here for you?

I'm clearing some space on my shelves and these books need new homes. To help you decide if you'd like the book, I've provided links for more info about each one where you'll also find other prices so you can see that I'm trying to give you a good deal. Plus, all the proceeds will go to maintaining On Pasture online, so your money is going for a good cause.

Please note that all prices include shipping and handling. So there are no extra fees! :-)

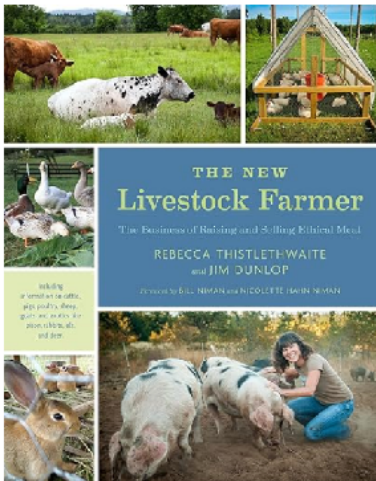
### How to buy a book

Send me an email at [kathy@onpasture.com](mailto:kathy@onpasture.com) with the name of the book you want to purchase. It's all first come, first served, so if someone has already purchased the book you want, I'll let you know. If it's available, I will send you an invoice that you can pay online with your credit card or your PayPal account. Once I receive the money, I'll mail you the book and an email with the tracking number.

And...to our readers outside the U.S., I'm sorry, but the cost to send outside the U.S. is just prohibitive, so unless we make a special deal, you're out of luck.

### The Lasater Philosophy of Cattle Raising

**\$13**



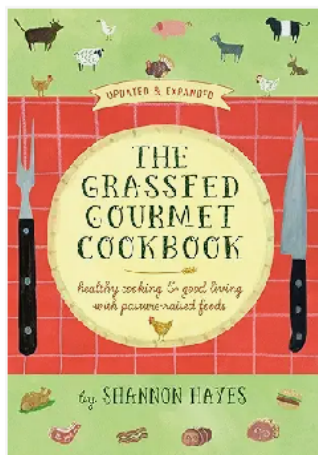
### The New Livestock Farmer

Rebecca Thistlethwaite and Jim Dunlop write from experience and this book is an incredible resource for information on the sustainable raising of cattle, pigs, poultry, sheep, goats, and exotics like bison, rabbits, elk, and deer. They also provide information on:

- Governmental regulations and how they differ from state to state;
- Slaughtering and butchering logistics, including on-farm and mobile processing options and sample cutting sheets;
- Packaging, labeling, and cold-storage considerations;
- Principled marketing practices; and
- Financial management, pricing, and other business essentials.

[More here.](#)

**\$24**



## The Grassfed Gourmet – \$18 with shipping

I have 3 brand-new copies of this book. They make great workshop door prizes or keep them on hand for your customers who have questions about how to cook grassfed beef. [Learn more about the book here.](#)

**\$18 each**

(If you buy multiple copies, I'll check on shipping and see if I can reduce the price for you.)



## A Long Way on a Little Cookbook

Designed to be the only meat book a home cook could ever need, Long Way on a Little is packed with Hayes' signature delicious no-fail recipes for perfect roasts and steaks cooked indoors and out on the grill, easy-to-follow techniques to make use of the less-conventional, inexpensive cuts that often go to waste, tips on stretching a sustainable food budget, and an extensive section on using leftovers and creating soups; all with the aim of helping home cooks make the most effective and economical use of their local farm products or their own backyard livestock. [More here...](#)

I have 4 brand-new copies of this book. They also make great workshop door prizes! Learn more about the book here.

**\$14 each**

(If you buy multiple copies, I'll check on shipping and see if I can reduce the price for you.)