

SUCH AND SUCH

FARM

PASTURE RAISED PORK

How Can I Order?

It's easy! Once you decide if you want a whole, half or roaster pig (BBQ pig), fill out our handy dandy order form or just give us a shout at suchandsuchfarm@gmail.com. We'd be happy to help you fill it out.

How Does It Work?

Once you fill out our order form, we will help you figure out how you would like your pig delivered. You have the option of either 1) Keeping your pig un-butchered and having your favorite neighborhood butcher shop custom cut it for you or 2) Have our processor custom cut it for you. We'll then pick up your hog and have it ready for you for a pick-up or delivery! We work with a USDA and FDA certified processor and butcher shop so you can be 100% sure that your custom raised pork is in great hands from start to finish!

We require at least 2 weeks notice so we can schedule with our processor. And this also gives you time to clear out your freezer or fridge and get a bunch of recipes ready! A month's heads up is even better!

How Much Will This Cost?

Our prices are based on hanging weight, which is the weight of a processed and gutted hog. Whole hogs are \$4.00/lb hanging weight. Half hogs are \$4.25/lb hanging weight. When you fill out your order form, a deposit of \$50 is required. This reserves your hog and pays for processing/travel fee.

How Much Pork Will This Be?

Our pigs are ready for harvest at all different sizes. A whole hog that is about 100 lb hanging weight is perfect for roasting or BBQs. We can also harvest our hogs in three different sizes:

Medium: 100 lbs -150 lbs hanging weight

Large: 150lbs -200lbs hanging weight

Extra Large: 200 lbs.

We find that our pigs are best when harvested to be around 175-200 lbs. But it all depends on what you want, how much you want and how much space you have in your freezer. When you fill out your order form, indicate what range you would like. Then on harvest day, we will notify you on the exact poundage of your pig so you know how much is left on your invoice.

Butchering On-Site Option

When ordering your pig, you have the option to select “on-site butchering.” What does that mean, you may ask? (Note: This is only available for those buying whole hogs) Well, you have two options:

Level One: Come down to the farm and have your whole hog custom butchered by a butcher from Bolyard’s Meat and Provisions. It’s a great experience to watch your pig custom butchered for you while you enjoy an afternoon at the farm! (Season and scheduling depending) *Cost: \$250 plus the cost of your pig*

Level Two: Come down to the farm and experience a hands-on butchering class with your hog. Our butcher will demonstrate on the first half and walk you through how to butcher the other half yourself. Great for groups, family and friends! (Season and scheduling depending) *Cost: \$500 plus the cost of your pig*

Can I order individual cuts?

At this time we are not able to offer individual cuts of pork. By purchasing a whole or half hog from us, you as the consumer will be able to learn about whole animal butchery. That is, learning how to use every part of the animal from the rooter to the tooter. Selling whole/half pigs and not individual cuts also ensures that the customer will receive very fresh pork that has not been stored or frozen.

Bottom Line

When you are ready to enjoy the most delicious, sustainably raised heritage pork of your life, fill out the form, e-mail us/mail it in along with a deposit payment of \$100. If you chose a whole, large size pig that you would like butchered for you (meaning you pick it up in white paper bundles), fill out the “custom cut” portion of the order form. If you want your pig un-butchered, leave that part blank. We will then take your hog to the processor on the date previously discussed. And your invoice will be as such:

Large Whole Hog Deposit: \$50
Hanging Weight of Whole Hog: 175 lbs @ \$4.00
Custom Butchering: N/A
Total cost: \$750
(Custom Butchering is an extra fee)

Once your pig is ready, we will set up a delivery or pick-up date and your balance will be due at that time. You can make payments via paypal, cash, check or credit card.

If you have any questions filling out the form or have any questions in general, please feel free to contact us at any time!

Autumn and Dave
Such and Such Farm
suchandsuchfarm@gmail.com