



# OWENS FARM PORK

## *From Tamworth hogs raised outdoors*

*The Tamworth is a heritage breed known for lean, tasty meat and the ability to thrive outdoors. We raise our pigs from birth until they are ready to eat. That way, we can ensure they are raised humanely every step of the way, and fed a nutritious, chemical-free diet. Our feed is custom-mixed for us from locally-grown, GMO-free grains balanced with an organic vitamin/mineral supplement plus fishmeal for complete protein. We never feed antibiotics, hormones, or growth enhancers.*

### OPTIONS AND PRICING

We sell **whole, half or quarter hogs** custom cut and wrapped at a USDA butcher. Whole or half hogs are custom cut: you choose how you want them cut and wrapped. The Quarter Pig Sampler Pack come in a predetermined selection of the most popular cuts.

#### WHOLE OR HALF:

The current price is \$4.60 per pound based on hanging weight—the step just before the meat is cut into roasts, chops, etc. Some hogs are bigger than others. For budgeting purposes you can figure on an average weight of 175 to 200 lbs. Thus, a half hog would cost around \$400 to \$450 and a whole would be \$800-\$900. A half hog would put an average of 70 lbs of meat in your freezer, a whole hog around 140 lbs. Seasoning the sausage and smoking/slicing the hams and bacons incur additional charges. On an average hog, these are in the range of \$25-40 for sausage, \$15-\$20 for all the bacon, and \$20-\$30 for two hams.

**Nitrate-Free Curing** *We do have the ability to use a nitrate-free cure in your hams and bacons Contact us directly if this interests you.*

#### QUARTER-PIG SAMPLER PACKS

A Sampler Pack costs just under \$300. The price is based on \$5.25 per pound of hanging weight plus smoking and curing. We use a nitrate-free cure on our Sampler Packs. The average hanging weight on a quarter hog is 50 lbs, which yields at least 35 lbs of meat in the freezer.

##### What's In A Sampler Pack?

- |              |            |
|--------------|------------|
| -Pork chops  | -Ham       |
| -Pork roasts | -Spareribs |
| -Sausage     | -Bacon     |

#### HOW AND WHEN TO ORDER

Step one is to get on our Pig List. We take reservations 5 months before the pigs are ready-to-eat. Previous customers have priority, then we work our way down the Pig List.

To make a reservation, you would put down a deposit, online or with the hard-copy order form on our website.

- whole pig, custom cut and packaging \$120 deposit
- half pig, custom cut and packaging \$60 deposit
- quarter-pig Sampler Pack, predetermined cuts and packaging \$40 deposit

For whole and half pigs, the last step would be to fill out the cutting sheet on our website to choose your cuts, sausage flavor, and preferred packaging.

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## SNAIL MAIL ORDER FORM

*please make checks payable to Owens Farm  
Or pay online at [www.owensfarm.com](http://www.owensfarm.com)  
(click on Meat Button, you'll see a pay online button in the Pork section)*

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_ cell \_\_\_\_\_

Email \_\_\_\_\_

What are you ordering? \_\_\_\_\$60 Half Hog \_\_\_\_ \$120 Whole Hog \_\_\_\_\$40 Sampler Pack

**Our mailing address is 2611 Mile Post Rd. Sunbury PA 17801**