

FORAGESCAPE FARM

PASTURED-PORK SHARES

2016

WHY PASTURE/FOREST-RAISED PORK?

When a hog is raised outdoors on green pastures and in acorn-dropping forests, it is being allowed to excel at what it does best: use their noses to find dinner. Our pigs eat clover, leaves, weeds, roots, grubs, acorns and all of our surplus garden produce and fallen apples. The taste of a foraging hog is rich and complex, making the grocery store pork seem flavorless and dry by comparison. Beyond the great taste, these animals enjoy freedom and a low-stress environment. It is the opposite of a confinement hog feeding operation. Our pigs play around, run and relax in mud wallows. They get to be pigs. You can eat our pork assured that the hog was raised humanely. We believe that the nutrition is greater in pastured meat because of the green plant matter that the animals consume, adding omega-3's, folic acid and countless other nutrients.



WHAT IS A PASTURED-PORK SHARE?

A pork-share is buying a whole or half hog directly from the farmer, rather than by purchasing individual cuts at retail. The advantages of buying a pork-share are:

- Costs less than buying individual cuts
- You get to choose how the hog is processed
- Artisanal Butchering and Sausage-making
- Less stress on the animal
- All of your money stays within the local economy
- You can meet and learn about the animal you buy

If you elect to buy a half pig, we will find a buyer for other half. Each customer gets to specify how they want their half processed.

Want to get updates on your investment prior to slaughter? We are happy to email you photos and you are welcome to contact us to set up a time to visit your hog at the farm.

HOW MUCH MEAT? WHAT IS THE COST?

The cost is based on the hanging weight of the slaughtered animal, meaning the weight after the hog is dressed, prior to being butchered into individual cuts.

Our 2016 price is \$3.35/lb based on *hanging weight*.

Processing costs are *additional* and you are responsible to pay them directly to the butcher. Processing cost will vary depending on how you want the animal butchered. Examples include: pork chops, boneless loin chops, ribs, sausage, smoked bacon, etc.

Our goal is to have the hogs finish-out at 250lbs each, taking advantage of the September acorn drop, which adds amazing flavor. A 250lb hog will have a hanging weight of approximately 160-180lbs. We are selling "half" and "whole" shares, so a half share would cost around \$270-\$300 and a whole share would be twice that.

Once you place your order for your pork share, we will plan with you to book a local butcher. Currently Theilen's Meats, Foley Locker and a handful of mobile butchers have said that they have some availability this October.



CONTACT US TO PLACE YOUR ORDER or WITH QUESTIONS! foragescape@gmail.com, 320-733-0649 Andre