

Pasture to Fork Pasture & Woodlot Pork

custom cut bulk quantity

Half Hog (100-160 dressed weight lbs.)

@ \$4.35 / lb.

(approximately 60 – 95 lbs. of take-home meat)

Estimated total cost \$790.00 with meat processing

Whole Hog (225-320 dressed weight lbs.)

@ \$4.10 / lb.

(approximately 135 – 190 lbs. of take-home meat)

Estimated total cost \$1540.00 with meat processing

The above per pound prices are based on dressed carcass weight before cutting down and packaging and reflect the costs of Freedom Acres LLC to raise the hog. They do not include the cost of butchering and meat processing. The average cost of processing is usually in the range of \$.90/lb. but depends on the customer's choice of cuts and further processed meats.

While we do not require a down payment upon reservation, we can provide a payment plan if the customer desires to prepay over several months in order to spread out the cost.



How do I order and what options does custom cut include?

The ordering process is as simple as sending us an [email](#) saying you want to reserve a half or whole hog. We then record your order and reserve the pork for you until the next harvest. We typically harvest 4-6 times a year (every 2-3 months).

Because the customer communicates directly with the butcher, our custom cut option is fully customizable, and the variety of available cuts is as broad as your imagination. The foremost difference in our custom cut pork versus our prepackaged pork bundle is the opportunity for you to pick and choose the cuts you most desire. While some folks find this daunting (for those, we have the prepackaged bundle), others desire that level of customization. However, custom cut usually entails a wait time until the next harvest, whereas the prepackaged bundle is a stock item.



Pastured Pork vs. Supermarket (confinement) Pork....

First and foremost, at Pasture to Fork we believe food animals will be healthier and happier and provide unparalleled food quality when permitted to follow the innate instincts of the species in their natural habitat. Therefore, the meat produced from any given animal will contain more life-giving properties than food coming from unnatural forms of production.

More and more people are also concerned about the misuse of antibiotics in meat production, as well as the noticeable increase in antibiotic resistance. Antibiotic resistance has become one of the foremost challenges to human health, and is

largely due to the abuse of antibiotics in animal agriculture—both as growth promoters and to treat disease. Every year in the US alone, at least two million people get an antibiotic-resistant infection – and at least 23,000 die.

The beauty of raising pork on pasture is that hogs are inherently healthy in their natural habitat, which eliminates the need of genetically modified concentrated feeds, antibiotics, or synthetic hormones. While the conventional pork industry promotes it's product as "the other white meat", we argue that pork is not intended to be a white meat, and that pale colored pork is the byproduct of the lack of exercise caused by confinement production. Hogs are naturally active creatures, and allowing uninhibited movement and exercise transforms pork into a healthy pink meat with a delightfully memorable flavor.

In addition to color, pork from outdoor hogs has a completely different texture than confinement pork, which also contributes to flavor and tenderness unparalleled by status quo pork.



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