

Whole Pastured Hog (\$5.89/lb; includes processing fees):

What are the benefits to ordering a Whole Pastured Hog?

- You get all the cuts, from ground pork to smoked link sausage, all for \$5.89/lb.
- You to learn to cook “outside the box” as a result of having so many different cuts at your fingertips.
- You are receiving a consistent product given that it all comes from the same source.
- A whole hog will last an average family 6 months.
- And of course, all the health benefits of Pastured Pork.

What am I paying for?

- You are paying for the hanging carcass weight (approximately 200-300 lbs) of a Whole Pastured Hog (this weight includes everything from meat, to bones, to specialty meats) and all the processing fees (slaughter fee, packaging of the meat in cellophane and then vacuum sealed, the smoking of the smoked link sausage and the seasoning for the breakfast sausage).

How long will it take from the time I order my Whole Pastured Hog to the time I receive it?

- Please allow 2-4 weeks to fully process your Whole Pastured Hog order. This amount of time allows for processing of the Whole Pastured Hog, hanging time (we like to do 3 days), fabrication of the cuts, and delivery time.

How do I get my Whole Pastured Hog home?

- We can either deliver your Whole Pastured Hog to your next scheduled delivery, for a \$50 fee, or you can come to Yonder Way Farm to pick it up. When ordering your Whole Pastured Hog, please let us know which option you would like.

What if I want more Ground Pork, Breakfast Sausage or Smoked Link Sausage than comes standard with a Whole Pastured Hog?

- Please let us know this when placing your order. Let us also know roughly how many more pounds you will want of ground pork, breakfast sausage, and smoked link sausage and what specific cuts you want made into these.

The Cuts that come with your Whole Pastured Hog (approximately 200-300 lbs):

- Feet (sliced; 1 foot/pkg)
- Heart, Liver, Kidney, (sliced; 1 lb/pkg)
- Ham Steaks (1 /pkg)
- Cutlets (tenderized; 1-2 lbs/pkg)
- Shoulder Roast (3-4 lbs each)
- Boston Butt Roast(3-4 lbs each)

- Tenderloin (1/pkg)
- Spare Ribs (split; 1 split slab/pkg; brisket left on)
- Pork Chops (½ are 1" thick; ½ are ½" thick; 2/pkg)
- Bacon (fresh; uncured; sliced; 10-12 slices/pkg)
- Jowl (fresh; uncured; no rind; sliced; 1lb/pkg)
- Pork Soup Bones (2 lbs/pkg)
- Pork Fat (chopped; 5 lbs/pkg)
- Hocks (ground for trim)
- Trim (1/3 Ground Pork; 1/3 Breakfast Sausage; 1/3 Smoked Link Sausage)

*this specific combination of cuts maximizes yield

I've decided I want a Whole Pastured Hog. What happens next?

1. Email us at Sales@yonderwayfarm.com letting us know that you would like to place an order for a Whole Pastured Hog.
2. Pay the required \$100 deposit through PayPal (once we have received your email informing us of your desire for a Whole Pastured Hog, we will send you a PayPal Invoice to your email).
3. Email us informing us of any special requests you may have concerning your Whole Pastured Hog and letting us know where you would like to pick up your Whole Pastured Hog.
4. Pay the final PayPal Invoice (this will be sent to you as soon as we receive the hanging carcass weight from our processor).
5. Pick up your Whole Pastured Hog either at your next scheduled delivery or at Yonder Way Farm.

Notes:

- 1 cubic foot of freezer space will hold approximately 30-32 lbs of frozen pork. A large upright freezer is large enough to hold a Whole Pastured Hog.
- We double package our meat in cellophane and then vacuum seal it because this gives the meat double protection. With double packaging the meat will last well into a year and be in perfect condition when you go to eat it.
- We use a small Mom and Pop processor called "Lad's Smokehouse" in Needville, TX. They handle our whole hogs as well as all our other processing needs.