

## Stone Court Farm's Pasture-Raised Pork

### 2013 Order Form

Last year, we raised 2 Berkshire hogs from weaning weight to slaughter, and we were very pleased with this heritage breed. This year, we hope to add a Gloucestershire Old Spot or two. Our piggies are fed on pasture and organic grain with some veggie leftovers straight from the garden.

We have our hogs processed at Chenoa Locker in Chenoa, IL, which is a USDA-approved facility. They will be available for pickup in early November. You can order either a whole or a half hog. Since many people are new to ordering this way, here is a breakdown of the costs (which are considerably lower than if you were to buy separate cuts of pastured pork at the Farmer's Market) and what you get.

To reserve a hog for the fall, we require a \$75 deposit for a whole hog and a \$50 deposit for a half hog. This amount will be subtracted from the final per-pound charge for your meat. A whole hog costs \$3.00 per pound (hanging weight), and a half hog costs \$3.20 per pound. In addition, you will pay the per-pound cost of processing at the locker (last year, this cost came to about \$220 for a whole hog, but the processing cost depends both on the weight of the hog and on how much of the meat you have cured).

What can you expect from a whole hog? Last year, our hogs averaged 240 lbs., hanging weight (this is the weight after slaughter, when head, feet, and organs have been removed). We may be processing a bit lighter this coming year, at about 200-220 lb. hanging weight. The final cuts of meat come to about 65 to 70% of hanging weight, or about 148 lbs. of meat for your freezer. (With a whole hog, you're looking at 5+ cubic feet of freezer space. We easily fit two whole hogs into a large chest freezer.)

You also get to specify how you would like your hog butchered. For example, you might prefer plain ground pork instead of seasoned sausage, or you might want some uncured side as well as some cured bacon. After the hogs are delivered to the locker, we will arrange for you to speak with the person at the locker who takes orders, so you can get exactly what you want.

Whole hog \_\_\_\_\_ (\$75 deposit)

Half hog \_\_\_\_\_ (\$50 deposit)

Your name: \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_

Phone number: \_\_\_\_\_

Email address: \_\_\_\_\_

Deposit checks can be made payable to Stone Court Farm, LLC and mailed along with your order form to: Katie Kenney, Stone Court Farm, 2702 N. 1500 East Road, Mahomet, IL 61853.