

Locally~raised Heritage Pork



Our **Tamworth/Red Wattle** pigs are raised under forest cover—their natural habitat. Safe from the sun, they run, root, and play while enjoying a wide range of wild foods.

Tamworth are known for their lean meat and ample bacon, while **Red Wattle** are juicy with rich texture. The combined result? Nutty, lean, delicious pork with a rich, old-fashioned flavor.

Our pigs receive no antibiotics, hormones or other drugs of any kind. They are 100% free-range, rooting in large and regularly rotated woodland pastures and supplemented with grains and produce from neighborhood markets.



Price List

Pork Chops & Country Style Ribs	\$9.0
Roasts & Shoulders (<i>uncured</i>)	\$8.5
Ground Pork	\$8.0
Smoked Meats & Steaks	\$10.5
Bacon & Canadian Bacon	\$14.0
Sausage (<i>Breakfast & Sweet or Hot Italian</i>)	\$12.0



Buy a CSA Sampler & Save

What you get:

25-30 lbs of restaurant-quality pork raised on a free-range diet. Cuts include chops, roasts, ribs, ground pork, sausage, and hickory smoked hams, hocks and bacon. All at \$7.50/lb, a savings to you of 25-50%. Quarter and half shares are also available for additional discounted pricing.

How it works:

A \$50 deposit reserves your share, which is credited towards the final price. Final payment is due at pick-up.

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