

Devon Point Farm • 2022 PORK - PIG ORDER FORM

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Open by appointment only! Please call or email to set up an appointment!

Buyer Contact Information:

Name: _____

Address: _____

City, State, Zip: _____

Email: _____

Home Phone: _____

Cell Phone: _____

I want a: WHOLE PIG (\$500 deposit) HALF PIG (\$250 deposit)

I want my pig in: SPRING (March/April)
 SUMMER (June/July)
 FALL (Sept./Oct.)

*note, you can order a half for Spring and a half for Fall if you prefer.

Please Initial The Following:

_____ I agree that it is my responsibility to pick up my pork at Devon Point Farm in North Stonington, CT on the date and time specified by Devon Point Farm, and that this date and time is to be determined once animals are sent for processing. I agree that if I am unable to pick up my pork, that I will send someone else to pick up my pork for me at the allotted time, as I fully understand that Devon Point Farm does not have enough freezer space to store my pork.

_____ I agree that my enclosed non-refundable deposit is reserving my pig (pork) and that the balance I owe will be due in full, in cash, once the pig's dressed weight is determined at the butchershop.

_____ I agree that my final balance due is determined by the pig's dressed weight and could vary depending on the size of the animal. I fully understand that Devon Point Farm will inform me of that dressed weight and the corresponding balance that I owe once the animals have been sent for processing, but prior to the pick up date.

Please **sign** & date this contract here:

Signature: _____

Date: _____

Please return this Order Form/Buyer Agreement page with your check or card info below, (make checks payable to Devon Point Farm) and please keep a copy of this agreement for yourself. *NOTE: If you'd like to pay by credit card, we charge a 3.5% service fee.

M/C or VISA (circle one)

Name on Card: _____

Card #: _____

Expiration Date: _____

3 Digit Code on Back: _____

Billing Zipcode: _____

Thank you for supporting our farm!

Here's how it works:

We will grow your pig for you, charging you \$5.65 per pound "dressed" weight and you can specify how you would like your pig butchered (custom cut) and then pay for the butchering directly to the butcher. That way you can decide how much of the pig you would like fresh, smoked or made into sausage and bacon.

What breed of pig?

In 2021-2022, we will be growing gourmet heritage Red Wattle and heritage Gloucester Old Spot pigs or a cross between the two. We prefer a heritage breed for their superior taste, quality and natural foraging ability.

How will the pigs be raised?

The pigs will have plenty of fresh air, clean water, pasture, vegetable scraps, and supplemented with grain, and no hormones, no steroids, no antibiotics, and no restaurant scraps, no stale bakery products and nor other 'waste' food or products.

When and where butchered:

We are doing 3 batches of pigs in 2021... **SPRING** pigs will be butchered in March/April, **SUMMER** Pigs in June/July; **FALL** pigs in Sept./Oct. We will determine the exact "when" by gauging their growth rate and harvesting them at their optimum size to yield a 200-250 pound dressed weight. We have tested two different butchers and are confident that either one will do an excellent job of processing our pigs. They both do an excellent job of smoking and making sausage as well. **Your custom cut sheets will be completed with help from Patty just prior to the pigs going to the butchers.**

The cost of a pig:

We will charge \$5.65 per pound for the "dressed" (hanging) weight of the pig. "Dressed" means the weight once the entrails are removed. The WHOLW pig's target weight will be approximately 200 to 295 pounds, for a cost of \$1,100 to \$1,600. The weights will fluctuate as this is more of an art than a science, and each pig varies a little in size. **You can request a smaller or larger pig and we'll do our best! Remember, if ordering a HALF pig, divide numbers in half.**

Towards the end of the summer, each pig buyer will fill out their own custom cut sheet with the butcher (this can usually be done over the phone). Last Fall's butchering worked out to be between \$1.34 and \$1.50 per pound depending on how much of the pig you have smoked (smoking costs more per pound). So, the butchering cost should be between \$268 and \$300 for a whole pig that dresses out at 200 pounds; or between \$335 and \$375 for a pig that dresses out at 250 pounds. **Remember, if ordering a half pig, divide these numbers in half.** Your final cost paying both the farm and the butcher should be between \$6.54 and \$6.70 per pound *dressed weight* depending on how much meat you have smoked.

What's the final yield?

Typically a pig will yield about 70-75% of the dressed weight. So a whole pig that dressed out at 200 pounds may yield about 150 pounds of meat. If you keep the head, hocks, and lard the yield will be much more. Using this math, your final cost per pound for that *final yield weight* of meat may be between \$8.45 and \$8.66 per pound depending on how much is smoked and of course, the size of the pig. (Note: We sold out of individual cuts of bacon, ham for \$13/lb. and pork roasts for \$11/lb. last summer.) You'll need about 4-5 cubic feet of freezer space for the whole pig.

Don't Have Enough Freezer Space For a Whole Pig?

Consider splitting a pig (and the costs) with a friend, family member or neighbor!

How To Reserve Your Pig:

To reserve a pig, please fill out this Order Form and select whether you want a whole or half pig. **You'll need to send a deposit check (nonrefundable) with your completed order form... \$250 deposit for a half pig and \$500 deposit for a whole pig.** Final balances will be determined once the butcher gives us the dressed weight of the pig and final balances will be due at the time of meat pickup at the farm.

Where to Pickup Your Pork:

We will pick up your finished pork at the butcher's and bring it back to the farm for distribution. We'll give everyone as much notice as possible of when this will be. Please note, it will require two trips to our farm as the fresh pork comes back first and the smoked pork (ham/bacon) takes an additional 3 weeks before it is ready.

Please note: Pigs are a "seasonal" farm product at Devon Point Farm, we will only be growing and butchering one batch of pigs this summer... pigs are reserved on a first-come, first-served basis, last year we couldn't fill all the orders and sold out... so don't delay, order yours today!!