



PRINT & MAIL THIS PAGE WITH DEPOSIT CHECK TO:

Devon Point Farm
54 Jeremy Hill Road
North Stonington, CT 06359

FEEL FREE TO REACH OUT WITH QUESTIONS TO:

860-942-6292
devonpointfarm@gmail.com

Devon Point Farm

Please Select Your Size:

HALF Pig (\$250 deposit)

WHOLE Pig (\$500 deposit)

Your Name: _____

Your Address: _____

Your Email: _____

Your Cell Phone #: _____

If you prefer to order instantly with your credit card, please visit our online store at www.devonpointfarm.com. All deposits are non-refundable.

Devon Point Farm

PORK Information:

HOW THE PIGS ARE RAISED:

Our model is simple, we use select heritage breeds, known for marbling on the best feed possible... they are pastured and are supplemented with a custom mix of unprocessed (not heat treated or pelletized) whole grains, trace minerals and lots of our organically grown vegetables! They have a giant area to roam freely in, rooting around and creating compost for our fields! They are never fed any restaurant scraps or stale bakery products! No steroids, no antibiotics, no vaccines... no chemicals in our pork!

BULK PORK PRICING:

We charge \$6.05 per pound "dressed" weight, plus the cost of the butchering and smoking, which is also based on the dressed weight of the pig. "Dressed" means the weight once the entrails are removed. A whole pig usually weighs between 200 to 250 pounds, for a cost of \$1,000 to \$1,250 plus butchering.

A Half pig, is just that, about 100-125 pounds dressed weight, for a cost of \$500 to \$750 plus butchering. The weights will vary as each pig varies a little in size.

BUTCHER FEES:

Butcher fees are separate because all of the pigs are custom-cut to your specifications, with things like smoking creating a cost variation. The pigs are USDA butchered into individually wrapped, cryovac vacuum sealed packages, delivered back to the farm frozen for you to pick up.

The current butcher pricing is \$70 (per whole pig) slaughter fee plus \$1.25/lb which includes cut, wrap, label and boxing. If you wish to have your hams, bacon and hocks smoked, there's an additional charge of \$2.35/lb based on the final dried (smoked) weight of those items smoked.

So the butcher fee for a whole pig is typically:

$\$70 \text{ slaughter} + \$1.25 \times 200 \text{ lbs dressed weight} + \$2.35 \times \text{approx. } 60 \text{ lbs (typical weight of both back legs as smoked hams and all the bacon)} = \$70 + \$250 + \$141 = \$461 \text{ total butcher fees for a whole, } 200 \text{ lb dressed pig including smoking all the hams and bacon.}$

A half pig would be roughly half of that... or \$230 in butcher fees, per the details above.

AVAILABILITY:

Pigs are a seasonal crop for us, and we butcher 3 times per year (Spring/Summer/Fall). Once ordered, the pig is custom-cut to your specifications. (Patty will personally walk you through your cut sheet with you to give you

ideas and options on how to have your pig butchered). It takes 4-6 weeks for the meat to come back from the butchers, for pickup at our farm.

WHAT BREED OF PIG?:

We raise heritage Red Wattle and heritage Gloucester Old Spot cross. We prefer a heritage breed for their superior taste, quality and natural foraging ability.

About Red Wattles:

Connoisseurs describe Red Wattle meat as unusually flavorful and tender. Chef Kevin Gillespie serves Red Wattle pork at Spokane's prestigious Luna restaurant, as does chef Mario Batali at the posh Del Posto restaurant in New York City (Hobby Farms Magazine)

1. ...red wattles produce what is possibly the best tasting pork in the world. In blind taste tests, they have bested many other breeds of pig. Their meat is deep red and interlaced with rich veins of fat. When cooked the fat liquefies, imbuing the meat with moisture and a complex broth that seems perfectly balanced to appeal to every carnivorous neuron that still pulses in our primitive brain centers. To eat properly roasted red wattle pork unadorned by spices and condiments is to partake of one of the greatest and purest culinary delights (Greenfire Farms)

About Gloucestershire Old Spots:

The meat of the Gloucestershire Old Spots is known to be superior to that of commercially-raised meat from more common breeds, even earning the first-ever Traditional Specialty Guaranteed designation for swine of any breed from the EU Commission, which is akin to designations for Champagne and Parmigiano-Reggiano that guarantee their provenance and quality. Gloucestershire Old Spot meat is very delicate – even its fat is edible and milky. Old Spots carry a distinct layer of backfat and marbling within their meat, making them the bacon pig of choice for many.

WHAT IS THE FINAL YIELD?:

Typically a pig will yield* about 60-70% of the dressed weight. So a pig that dressed out at 200 pounds may yield about 130-150 pounds of meat. If you keep the head, hocks, and lard the yield will be much more. (*note: if you have the pig cut more boneless, the % yield will be a lower number, but the amount of meat you received back will be the same, conversely, if you have the pig cut more bone-in, the % yield will be higher, yet the amount of meat will be the same.)

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 "PIG-POOLING..." splitting a pig (and the costs) with a friend, family member or neighbor!

HOW TO ORDER YOUR PIG:

Two ways to order:

- (1) Online instantly in our Online Store
- (2) Print Order Form and Mail with your deposit check.

Deposit are \$250 for a half pig and \$500 for a whole pig, balances are based on the dressed weight of the pig, plus the butchering which is custom to your specifications. You don't have to decide on how to butcher your pig until the weeks before butchering and balances will be due once the butcher knows the final dressed weight.

WHERE TO PICK UP YOUR PORK:

We will coordinate with each customer on pork pickup days and times. We'll give everyone as much notice as possible of when this will be. All pickups are at our farm in North Stonington, CT.

How is Final Balance Determined?

Final balances are determined once the butcher provides the dressed weight and their invoice for each customers butcher fees. All final balances are due in full at meat pickups.

ANY QUESTIONS?

Don't hesitate to call us at 860-942-6292 or email us at devonpointfarm@gmail.com with any questions you may have. Our address is: 54 Jeremy Hill Road, North Stonington CT 06359 All pickups are by appointment only.