



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

PORK Order Form

We will have 3 batches of pigs in 2022,

Please select your desired time-frame:

March/April 2022

June/July 2022

Sept./Oct. 2022

Please Select Your Size:

Half Pig (\$250 deposit)

Whole Pig (\$500 deposit)

(*you can order a half for Spring, & a half for Summer or Fall if you prefer, feel free to write notes on this sheet)

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:

What breed of pig?

We grow 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 typically do three batches of pigs each year: Spring, Summer and Fall. 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.

The cost of a pig:

Our current pork prices will be posted on our website, you will be paying us for the pig (based on the price per lb. x the dressed weight) and you'll be paying whatever your individual custom-cut butchering costs are (the butcher provides us with a detailed breakdown per customer). "Dressed" means the weight once the entrails are removed. A whole pig's target weight is 200 to 275 pounds, so a half pig weighs in between 100-135 lbs. 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!

In addition, you'll be paying the butcher what they charge to custom-cut your pig. Again, this pricing can fluctuate depending on what the butcher charges, and the specifics are available on our website, or by asking Patty to send you the most recent butcher prices.

When are final balances due?

Final balances will be determined once the butcher gives us the dressed weight of the pig. Final balances will be due at the time of meat pickup at the farm. Please note that we do not accept checks at meat pickups unless they have time to clear, but we do accept credit cards, Venmo and cash at meat pickups. (Please note there's a 3.5% processing fee for use of a card - we do not see this money, it's what the credit card company charges us to swipe your card.)

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. 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 mail in with your non-refundable deposit check... \$250 deposit for a half pig and \$500 deposit for a whole pig. If you prefer, you can reserve your pig instantly on our website's online store with a credit card.

Where to Pickup Your Pork:

4-6 weeks after the pigs go to butcher, the frozen meat (both smoked and unsmoked) will be delivered back to the farm from the butchers. We'll give everyone as much notice as possible of when this will be.

Don't Delay! We Typically Sell Out:

Pigs are a "seasonal" farm product at Devon Point Farm, we will only be growing and butchering three batches 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!!