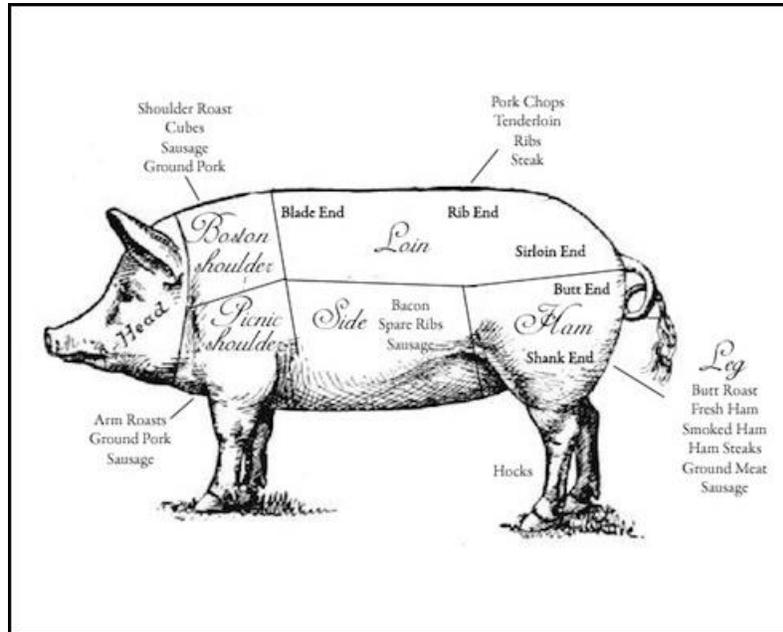


HERITAGE RED WATTLE PORK PASTURE SHARES FROM GILLESPIE FARM



One of the most cost-effective ways to buy pork is in bulk, direct from a local farm. You benefit from getting to know the farmer and how the pig was raised from birth to harvest.

We get many questions about ordering sides of Red Wattle pasture pork. We have gathered a few commonly asked questions for customers looking to buy a whole or half hog share.

How Much Does a Side of Pork Cost?

We charge \$4.00 per pound for a whole pig and \$4.50 per pound for a side of pork. The price is based on the hanging weight of the pig, which is the weight after the head, feet and organs have been removed, but before it has been harvested into usable cuts. We estimate that the hanging weight of a side of our pork will be between 80 and 100 lbs. You will pay the farm direct for the pig and the butcher separately when you pick up your finished meat for the harvest fee, cut/wrap and curing costs if you chose ham and/or bacon.

How Much Meat Will I Get from a Side of Pork?

The hanging weight is not the same as the yield weight after the meat is cut up to your specifications. Depending on the cuts you select, you can expect to get 70 to 80% of the hanging weight for your freezer.

What to Expect?

When you order a share from us, you will be able to get all the cuts back from sections of the pig that you desire. This will include options for shoulder roasts, chops, hams, sausage, bacon, side meat and other miscellaneous trims.

What Cuts Should I Choose?

Buying pork shares can be confusing, especially if you've never bought your meat in shares. When you call the butcher, they will walk you through the steps of your cut choices, slice thickness and packaging options. It's good to be prepared and to think of the cuts you and/or your family like to eat. In the Spring you might be thinking about grilling more meats, or in the fall and winter seasons when you may cook more roasts and stews.

Cuts of Pork

There are five specific sections to a pig, two of each section if you're buying a whole pig, or one of each if you're buying a side:

- Loin
- Belly
- Ham
- Shoulders
- Ribs

Loin

The loin section runs along the top of the ribs. You can choose to have this as a loin roast, specified as bone in or boneless and desired size of roasts (average is 2 to 3 lbs.). Alternately, you can have the loin cut into chops (bone in) or steaks (boneless) and specify a thickness (average is 1"). From a side of pork, you can expect to get about 22 – 24 pork chops.

The loin comes from the middle of the pig between the shoulder and the back. It is the leanest most tender part. Pork ribs, chops, and loin roasts are from this area. The section of meat can dry out quickly if over-cooked. The loin roasts are great for roasting in the oven or grilling. The chops are ideal for quick pan-frying meals. Bone in cuts will take longer to cook but can help keep the moisture in with added flavor.

Belly

The belly is where the bacon comes from. This is typically cured and smoked. Instead of having the side meat cured and smoked, you could choose to have it fresh or added to your ground or sausage meat. You can expect 5 to 8 packs of 1lb bacon of medium thickness cured and smoked from a side of pork. You may choose your thickness of bacon when you make your cut list with the butcher.

What are nitrites?

Nitrites are a preservative commonly used in cured meats. A natural celery preservative is used as a substitute in the no nitrites brine at Mohawk Valley Meats cured by Taylor's. This is a personal preference. If you choose cured there is an additional cost for this and a longer processing time.

Hind Leg Section (Ham)

The ham is another section that can be either left fresh or cured and smoked. You can leave the ham whole, have it cut in half, cut into roasts or ham steaks (we highly recommend the cured ham steaks, a market favorite). The most popular way to cut the ham is center cut ham steaks and leave the ends as roasts.

The hind section (ham) is tougher cut of meat and is best roasted, slow cooked, or braised. We recommend that if you don't cure your hams that you choose to grind it all. If you choose cured there is an additional cost for this and a longer processing time.

Ham Hock is wonderful for slow cooking in the crockpot with fresh vegetables and beans. The broth can be a delicious base for soups. We like to take the meat off after it simmers all day and shred into tacos. If you would not like the ham hocks you can choose for it to go into grind.

Shoulder

The shoulder is located at the front section of the hog. The shoulder can be left whole, cut in half as a whole boston butt, picnic or ground. The boston butt and picnic can be further cut into roasts, steaks or grind.

The boston butt is the best cut for roasts and dishes such as pulled pork. We would never recommend grinding as it's well marbled, juicy, and wonderful to cook with.

Picnic shoulder sometimes called picnic ham is best for sausage, ground pork or a bone in roast. We like to use it for slow cooking or braising we suggest you use as grind if you would like more sausage back.

Ribs

The most popular way to have the ribs cut is spare ribs which are basically the whole ribs. You could instead have smaller portioned pieces, known as short ribs, or have the rib meat ground.

Ground Pork & Sausage

Any meat that you specify or whatever is not included in the cuts you've selected can be ground and left as ground pork or used for sausage. The amount of ground pork will vary based on the cuts you've selected from. We choose to get our sausage and ground pork back in 1lb packages, other options available.

Special Cuts and Organs

There are additional cuts and organs that you may be interested in. We like to get the pork bones back for broth and treats for our dogs. We choose to get the leaf and back lard back for soap making and rendering. You will also have the option of the heart, tongue, liver and kidney. Your butcher can generally provide whatever you are looking for.

Our Preferred Butcher Options

Farmer's Helper for on Farm Harvest

390 Lasalle St. Harrisburg, Oregon

Farmershelper.net (541) 995-8449

Mohawk Valley Meats USDA Inspected & Humane Handling

91167 Marcola Rd. Springfield, Oregon

(541) 746-4411

Smoked and cured meat options will be sent to Taylor's Sausage for processing. This can take an additional 3 weeks, it's worth the wait!

If you have additional questions, please contact us directly:

Dana (541) 554-7905

Julie (541) 554-6050