

Free range, humanely and ethically treated, pasture raised heritage pork...

The Cobb Farm raises pigs the good old fashioned way...roaming freely on organic pasture and woodlands. Traditionally pigs were raised in woodlands, and while this practice is still somewhat common in Britain it's almost unheard of in the United States because of the industrialization of agriculture. Pigs are naturally woodland animals but they flourish on pasture as well. We prefer heritage breeds and crosses which are hardy breeds that thrive in this type of natural habitat.



We sell our hogs whole or by the half **based on their hanging weight** plus a flat rate “harvesting” fee charged by the processor (\$.60-\$.80). Hanging weight is the weight of the carcass after the animal has been eviscerated. Typically, our animals are raised until they are 4-5 months old and weigh approximately 220 – 280 lbs live with an average hanging weight of 180-200 lbs. A whole hog will yield approximately 120 – 130 lbs of meat, and a half hog is typically 65 – 75 lbs of meat. (See chart below for specifics.) There are many variables that play into the actual finished weight such as the size of the pig, and how you choose to have the meat processed and packaged. But the average range to expect is \$400-450 for a whole hog including processing and \$200-225 for a half a hog. Most our hogs will be on the low end of the spectrum unless you specify otherwise.

Current prices for custom pork orders are:

Price per pound is the same whether you order a half or whole hog. All orders are charged a \$50 slaughter fee.

\$1.50 per pound

Next slaughter: August 2017

*****Please email to check availability before ordering. Please note we DO NOT ship our pork.*****

We require a \$150 non-refundable deposit per whole hog order which is applied to the total cost of the hog. \$75 deposit for half hog order. After slaughter a final weight will be provided to us by the processor, and you will be invoiced for the remaining balance.

Please make checks payable to: Ansley Johnson. Payment can also be made via CC on our website www.thecobbfarm.com

Go to the Farm Store page and navigate to Deposits. This will allow you to select the proper deposit for your order. Please note there is a 3% surcharge for all CC payments.

Processing & Packaging Costs



You can use any processor you like as long as they can work around our schedule and can adhere to our humane slaughter expectations. At the time of slaughter, the hog will be tagged and placed under your name and then transported to their facility for cutting and packaging. Once they take possession of the hog you will be responsible for communicating to them how you wish to have your hog processed and packaged. (See a sample of options below.)

The processor's fees are in addition to the actual purchase of the hog, and those fees are approximately \$.60 per pound plus additional fees for smoking, curing, etc. These fees must be paid directly to them at the time of pickup. Please be aware that the meat will be frozen and packed in boxes, so

plan accordingly when picking it up. A whole hog will typically fit into a 5.3 cu ft freezer.

Estimated Finished Weight

For a half hog order, you can roughly estimate you will receive the following:

- 10-12 lbs of pork chops
- 3 lbs of spareribs
- 8-10 lbs ground pork and/or sausage
- 8-10 lbs bacon
- 15-18 lb fresh ham
- 10 lbs picnic shoulder roast
- 4-6 lb boston shoulder roast
- 5 lbs ham hocks or stew bones (great for soup, stew, or dogs)
- 8 -10 lbs fat (the possibilities are endless!)
- 1-2 lb jowl
- 1.5 lbs feet

Pork Cut Possibilities

This is a general guideline of how you can have your hog packaged...

Loin:

- Bone-In Pork Chops (you lose baby back ribs if you get bone-in)
- Boneless Loin Roast and/or Bone-In Pork Chops
- Boneless Pork Chops (you can get baby back ribs if you get boneless)
- Country Style Ribs (comes from the sirloin)
- Sirloin roast or cut into kabob/stew meat

Tenderloin:

- Left Whole or cut into Medallions

Shoulders:

- Bone-In Roasts & Steaks
- Boneless Roasts
- Country Style Spare Ribs
- Used for sausage and/or ground pork

Belly:

- Bacon (fresh or smoked)
- Spareribs and Bacon
- Riblets (trim from spareribs if cut St.Louis Style)

Ham:

- Fresh Ham (left whole, or divided into roasts and/or steaks)
- Cured Ham (left whole or divided in roasts)
- Used for sausage

Hocks and Jowls:

- Fresh or cured

