

# BUYING PORK FROM HOWLING WOLF FARM

Let's Find What Works Best for You!

## HOW MUCH SHOULD I GET?

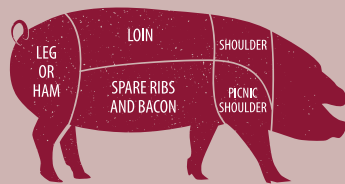
Our whole (processed) finished pigs typically provide 180-200 lbs of fresh meat and bone. That means a half pig provides roughly 90-100 lbs.

It's totally up to you and your level of meat consumption (trust us, we won't judge...), but most of our customers find that a whole pig is a good fit for a small family or a couple with solid appetites, and a half pig works well for a couple with lighter appetites (or a mix of other meats), or a single high-protein eater.

We also offer a 20-lb. mixed box of fresh (unsmoked) pork cuts for folks who just want to try things out or aren't sure how much they'll eat.



## WHAT ARE THE CUTS AND HOW DOES IT WORK?



A pig is typically broken down into chops, tenderloin, shoulder/butt (mmm, pulled pork), belly, ribs, head, and legs. Depending upon whether you'd like to smoke parts of the pig (like the belly for bacon, or the back legs for ham), you will have some choices to make. For example, choosing to use your bellies to make bacon means that your ribs won't be quite as thick and meaty. Roasts and chops have tradeoffs. Any extra bits can go into ground pork or sausage. Each whole or half pig will include the bones that have been removed from the cuts--they make excellent stock. Don't worry, we can walk you through all these choices! .

## WHAT DOES IT COST? HOW MUCH IS A DEPOSIT?

Our pricing for whole and half animals is based on a hanging weight per pound (weighed at the butcher). The full service price (with USDA inspection, custom cut to your packaging sizes and preferences; smoking and packaging of bacons and hams) is \$7/lb. If you prefer bacon only and wish to add the hams to sausage, we would reduce the cost by the ham smoking fee (for example). Some of our customers have the skillset and enjoy smoking their own bacon, or even fully cutting their own pig. Our aim is to work with you to find the best experience and price possible. The mixed-box costs \$150 flat rate and includes non-smoked cuts, for an average price of \$7.50/lb. We typically sell bacon (\$10/lb.) and ham (\$8.50/lb.) by the piece.



Whole pig deposit: \$200  
Half pig deposit: \$125  
Mixed box deposit: \$50

We accept payment by credit, debit, ACH, cash, or check.

## WHAT ELSE SHOULD I KNOW?



Our pigs lead happy, healthy lives outdoors. Because we raise them through the winter to harvest in the spring, they don't suffer from heat stress, and they help us protect the soil on our steep hill farm. We partner with another woman-owned farm to buy our piglets..

We are always very happy to answer any questions, help you with recipes, or try to accommodate requests. We're here to help you feel good about your meat!

Any questions? Contact Jenn: [jenn@howlingwolffarm.com](mailto:jenn@howlingwolffarm.com) or 802-535-7606 .

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IN THE HEART OF VERMONT

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[www.howlingwolffarm.com](http://www.howlingwolffarm.com).