

Crystal Spring Farm Pork

Following are some common questions and answers about the details and costs of processing your whole or half pigs. As always please contact us if we can clarify anything further about the process or how to fill out your order sheet for the butcher.

How does the pork come back from the butcher? It comes cut, frozen and labeled to your directions. We are happy to suggest ways to have your pig processed into cuts.

How much meat will come with my whole or half pig order? A whole pig will have a hanging weight (the weight of the slaughtered animal before it is broken down into cuts) of 200-250 pounds. Once processed into cuts, this will fill two large portable coolers. Half pig orders can expect about one cooler.

How much will my pig cost? Whole pig orders are \$3.50 per pound, half are \$3.75 plus about \$100 processing fee per whole pig (\$50 for a half). Each pig varies in size so an exact total will not be available until you pick up your order. For example, a 200lb hanging weight animal will be about \$900 for a whole or \$475 per half. On average 200lbs hang weight will yield about 150lbs. meat which will total out to be about \$6/lb.

Smoked Cuts... We no longer offer smoking/curing of any cuts except bacon and hocks. Quality and curing techniques vary greatly, especially for large cuts (hams, shoulders). Don't forget to specify thick or thin bacon.

Sausage? We no longer offer sausage as an option from the butcher. In our experience the quality of the spices used in Maine butcher shops leaves much to be desired and after many years of trial and error have decided not to offer sausage as an option.

Jowels and Lard... These are traditional cuts and if you would like them please make note. The jowels are a great delicacy and leaf lard is unsurpassed for pie crusts and pastry.

Please contact us with any other questions you may have @ 712.1003 or info@crystalspringcsa.com

Crystal Spring Pork

Freezer Pork Order Sheet

Name _____

Email _____

Phone _____

Date _____

Ordering a Whole _____ or a Half _____ Pig?

Listed below are options for how the butcher can cut your pig. Please put a check mark next to your choice for each section return your form to us. Call or email us with any questions you might have at 712.1003 or seth@crystalspringcsa.com.

Thickness of Chops _____ (1¼" is standard)

Size of Roasts _____ lbs. Comments for the Butcher:

Hams (2 per pig) Whole _____ Halved _____ Sliced _____ Ground _____

Shoulders (2 per pig) Whole _____ Halved _____ Ground _____

Hocks (4 per pig) Smoked _____ Fresh _____ Add to ground _____

Bacon Slab _____ or Sliced _____

Chops Yes _____ No _____

Sirloin Roast Yes _____ No _____ (choosing a roast will reduce the # of chops)

Ribs....

Spare Ribs _____ Country Style _____ Flat Ribs _____ Ground _____

Maximize Ground Pork _____

Minimize Ground Pork _____

Fatback Yes _____ No _____

Leafard Yes _____ No _____

Liver Yes _____ No _____ Sliced _____ or Whole _____

Heart Yes _____ No _____

Jowels Yes _____ No _____

Thanks for your order and we will be in contact a week before your order is ready, Seth and Maura.