

Reserve your whole and half pigs today and fill your freezer with months of pasture-raised pork

Please read this document in its entirety, if you have any questions please feel free to reach out to us. We will be glad to answer any questions, you may have.

Fill your freezer with high-quality pork for your family and feel good that you are choosing locally produced pasture- and forest-raised pigs from a sustainable family farm with humane practices.

About our Pigs:

We raise Berkshire pigs that are well-suited to our mountainous, cold environment, and thrive on foraging in the forest. These pigs mature to market weight between 5 and 6 months, producing meat of superior quality that's well-marbled, tender, and flavorful. Pasture and forest-raised pork have higher levels of protein, Vitamin E, and healthier omega-3 fatty acids than traditionally raised pork. They also have higher levels of Vitamin D in the lard from being out in the sunshine.

Our Healthy, Happy, Sustainable Practices:

- Piglets are trained within a small fenced-in forest area with covered shelters to protect them from predators and changes in weather
- Once ready, the pigs are turned out onto a 1-acre forest parcel that's rotated on a regular basis – initially every 3 weeks, then once per week when they're fully grown
- With the help of electric fencing, we're able to regenerate the land and allow our pigs to enjoy new scenery and access to fresh areas to forage and graze
- Access to plenty of fresh water is important; at Cherry Acre Farms, we have a rain barrel system for a sustainable solution
- Our pigs are also treated to leftover raw milk from our dairy cows, which is rich in calcium, iron, Vitamins A, D & K, plus many beneficial enzymes and probiotics

Pricing:

- Whole Pig: \$6.00/lb hanging weight
 - o Estimated hanging weight is 150lbs x \$6 per pound = \$900+ butchering fee (*see below)
 - o Avg. weight of our 2023 pigs was 150-210lbs

- Half Pig: \$6.50/lb hanging weight
 - o Estimated hanging weight is 100lbs x \$6.50 per pound = \$650 + butchering fee (*see below)
 - o Avg. weight of our 2023 pigs was 150-210 lbs

**Butcher fee: estimated between \$350 and \$450 depending on the size of the pig and selected cuts (half pigs are generally half the price) - includes butchering, processing, and wrapping. We use a family-owned and operated USDA processing facility.*

You will receive a cut sheet with options to customize your order.

We provide a discount for purchasing a whole pig, for multiple reasons. We provide a discount because we are only dealing with one customer as opposed to 2. You can split the pig among multiple people but we will only deal and communicate with one person. One customer will be responsible for payment, cut selection, and pickup. You will be responsible for splitting the meat AFTER pickup from the butcher.

\$1,250 / 150lb cut pork = \$8.33 per pound (Based off USDA Agriculture Marketing Service - [National Monthly Pasture Raised Pork Report](#))

This is the same price per pound when it comes to sausage, bacon, roasts, tenderloins, and all other cuts from the pig. (These are extremely rough estimates with percentages used for all pig breeds.) We encourage everyone to go to the grocery store and price compare.

Ready to order?

To reserve a pig, a non-refundable \$250 deposit is required. Please email us with the name of the person we will be working with, and a good email and phone number if you are ready to reserve your 2024 pork with Cherry Acre Farms. We will be taking reservations from now until, Friday, March 22nd at 11:59 EST. We will have a limited number of pigs available, and they will be prioritized on a first-come, first-serve basis. We will also have a waitlist. To those that we can offer a pig to from the list, you will receive a Google doc. This will serve as your order form/contract with us that you will

need to read through fill out and return to us with your deposit within 48hours. If after 48 hours we have not heard back from you, we will move to the next person on the list.

What to expect:

MARCH: our piglets arrive from local farms in MD, PA, WV and OH

JUNE/JULY: customize your cuts

JULY/AUG: pigs go to harvest

AUG: final payments due based on hanging weight

SEPT: delivery or pick-up of your final order

Follow us on social media for updates on farm life and to see our animals in action.