



WWW.SONRISEFARM.COM

770.356.8818

MISSY@SONRISEFARM.COM

WINDER, GA 30680

SonRise Farm is once again offering the opportunity to participate in our pig-sharing. This is by far the most affordable way to purchase steroid/hormone/antibiotic-free, woodlot-raised pork, custom cut to your specifications!

The Pig:

We purchase our feeder pigs around 8 weeks old, from a farm 10 minutes down the road. This will be our 5th season buying from these farmers, who raise Heritage breed pigs. The exact breed mix varies from year to year: Gloucestershire Old Spot (GOS)/red wattle, pure GOS, Large Black, or Mule Foot. The meat produced is juicy, well-marbled, good-for-you-fat! This is NOT pale, dry, bland, commercial raised pork!

How They're Raised:

In the forest. On plenty of land to wallow, snort, run (yes, pigs run! ☺) and root. When the litter first gets to our farm, they get used to where we feed and water them, and learn not to root under the fence-line, so they don't get the dreaded electric shock. The pigs are never given steroids, or antibiotics, because we try to *prevent* any sickness. Disclosure: in the event that a pig needs antibiotics so it doesn't die, we would administer them. We would wait the time it takes (usually a month) before slaughtering, for the antibiotics to be out of the system. However, this has never happened to us.

What They Eat:

*Natural forest forage: bugs, grubs, roots, weeds, dirt, grass, leaves, acorns, pecans, berries.

*Everyday, for breakfast, the pigs get their mash, sometimes soaked in milk, eggs, yogurt, or cottage cheese. Apple cider vinegar and garlic are added in. The feed is corn and soy based, and milled locally, about 30 minutes away.

*From time to time, we may get a truckload of donated pastries, breads, pumpkins, melons, etc. This is an exciting treat for the pigs.

What You Get:

Whole shares will have approximately 144 pounds of "take home" pork. Half shares will have approximately 72 pounds, depending ultimately on the size of the pigs. Our pigs tend to be on the higher weight size.

An example of a simple half share could include about: 23 pork chops, 2 roasts, 1 fresh ham, 8 lbs of fresh bacon slab, 3 lbs of spare ribs, 10 lbs of ground pork/sausage, etc totaling about 72 lbs in the freezer. Maybe you don't want to figure out how to cure your ham; you can choose to use that portion as ground. Or maybe you also don't want to figure out how to cure your bacon; that too could be ground into sausage. It's up to you! The local processor we use is awesome! He will call each of our customers, and walk you through the process and cuts, to find out just what you want, and what he recommends.

The Process:

- 1- Pay your non-refundable deposit by **June 30th: \$50 for half share, \$100 for whole**
- 2- Make your monthly payment on the **1st of each month**: (you will receive an email reminder)
For 3 months: Aug. 1st, \$100. Sept.1st, \$100, Oct.1st, \$100-(for half share)
For 4 months: Aug. 1st, \$150. Sept.1st, \$150, Oct.1st, \$150, Nov.1st, \$150-(for whole share).
- 3- Pay your balance at time of pick-up, from our butcher, in November or December. Your total amount will be based on the **dressed weight** (average whole- 180lbs/half-90lbs): *"A hog will yield approximately 144 lbs of retail cuts. Around 28% of a hog's live weight is inedible product re- moved during the slaughter and dressing procedure bringing our 250 lb. live hog to 180 lbs. dressed. The internal organs, hair, blood, and other inedible products account for most of this loss"* (<https://www.oda.state.ok.us/food/fs-hogweight.pdf>) *This is an example of how it breaks down:*
250lb pig walks onto trailer and goes to the butcher (live weight)
180lb hog has been removed of internal organs, blood, etc (dressed weight)
144lb carcass cut into pieces, with some fat and bones removed (retail cuts/take home weight)
- 4- **A half-share customer will pay \$4.75/lb and a whole share customer will pay \$4.50/lb. dressed weight.**
Example: you are a half share customer with a 90lb dressed hog. You have already paid \$350, per the schedule; your balance is \$77.50 at pick up time for a total of \$427.50 for the approximate 72lbs going home with you. All monies are paid directly to SonRise Farm via credit card (small fee), PayPal (preferred), or CashApp. Your price includes the purchase of your pig (or half pig), the cost of feed, care and raising of a happy pig ☺, and butchering/processing fees.
- 5- Take your custom-cuts home and enjoy the best pork you've ever tasted! Your signed/scanned/emailed (or picture sent) contract AND received deposit holds your first come, first served, limited availability hog! Email, text, or call with questions.

Customer Signature and Date