



Wild Edge Farm

Food for the body and soil

Thank you for your interest in our pastured Tamworth pork. We offer the whole animal as well as halves and shares. Our vigorous, heritage breed Tamworth hogs thrive here in the Northwest, raising litters year-round. We supplement their outdoor grazing with local non-GMO barley from Adolphsen's Farm in Sequim as well as gleanings from our market garden.

Our pork is available spring, summer, fall and winter.

In purchasing custom half and whole hogs, you partner with Peninsula Harvest for a low stress, on farm slaughter, and with Sunrise Meats here in Port Angeles for custom processing.

To mail in a deposit and reserve your half or whole hog, please indicate your choices below:

Mark selections below along with preferred season (Ex. = spring, fall)	Custom half or whole hogs Note: You will pay an additional fee directly to Sunrise Meats for custom processing (about \$1.40/lb).	Wild Edge Farm Price: \$4.50/lb hanging weight	Cost of on-farm slaughter by Peninsula Harvest (Included in final payment to Wild Edge)	Deposit to reserve meat (Subtracted from the final price)
	Half hog (+/- 90 – 110 lbs hanging)	Around \$450	\$50	\$100
	Whole hog (+/- 180 – 220 lbs hanging)	Around \$900	\$100	\$150
<input type="checkbox"/> Yes <input type="checkbox"/> No	Do you want these organ meats? (No additional charge)	<input type="checkbox"/> Heart	<input type="checkbox"/> Liver	<input type="checkbox"/> Tongue
Total deposit:				

Looking for smaller portions? Information and sign up for our seasonal Pork Shares is on the back side of this page.

Name: _____ Phone: _____

Email: _____ Date: _____

Return with check deposit to: **Wild Edge Farm, 621 Sisson Road, Port Angeles, WA 98363**

A **Pork Share** is a smaller, shared portion of a hog. Once a hog has been sold in shares, the hog is processed with standard cuts to be divided equally. Typically, a Wild Edge pork share will weigh around 25 pounds hanging before it is processed. The hanging weight is what determines the cost. You will pay \$6.00/lb. hanging, which covers the raising of the animal, the slaughter fee, and the butchering expenses. After the removal of bones, an average ratio of hanging weight to take home is 75%, which means you will bring home around 15-18 pounds of pork, approximately a paper grocery sack full. When the meat is ready, we will contact you to arrange pickup at the farm, or at one of our convenient delivery locations in town.

A \$50 deposit will reserve your share, with the total price being around \$150. Our shares are available spring, summer, fall and winter. The following are samples of a typical share, with seasonal variations in italics:

Spring

- Canadian Bacon*
- Breakfast sausage
- Fresh hocks*
- Ground pork
- Pork belly*
- Pork chops
- Pork steaks*

Summer

- Bacon
- Breakfast sausage
- Country ribs or spareribs*
- Fresh hocks*
- Ground pork
- Pork chops
- Pork roast

Fall

- Bacon
- Breakfast sausage
- Ground pork
- Pork chops
- Smoked ham*
- Smoked hocks*

Winter

- Bacon
- Breakfast sausage
- Smoked hocks*
- Ground pork
- Italian sausage*
- Pork chops
- Pork roast

Heritage Helper Sausage Box

Add +/- five 1-lb packages of bulk sausage to your share for \$45 more

Mark selection(s) below	Pork Shares (+/- 25 lbs. hanging weight)	Price: \$6.00/lb. hanging weight	Deposit to reserve meat
	Spring pork share	Around \$150	\$50
	Summer pork share	Around \$150	\$50
	Fall pork share	Around \$150	\$50
	Winter pork share	Around \$150	\$50
	All Season pork share (4 shares)	5% discount	\$200
Heritage Helper Sausage Bundle	Optional addition You may circle choice below:	\$45/bundle paid w/ deposit	Bundle paid in full w/ deposit
	breakfast sausage, ground pork, hot Italian sausage, sweet Italian sausage, or mixed (varies with availability)	\$45	Paid up front with share deposit
Total payment:			

Name: _____ Email: _____ Phone: _____

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